

Mediterranean Gastronomic

Four stunning courses, for special meals, celebrations or spoiling yourself. Vegetarian dishes, with some mediterranean fish and seafood from sustainable sources.

SAMPLE MENUS - LUNCH & DINNER

	MG1	MG2	MG3	MG4
Starter	Citrus marinated Bonito* *Firm-fleshed Mediterranean fish, related to tuna & mackerel.	Marinated salmon with basil & <i>fromage frais</i> cream	Rock mussels with orange <i>menier</i> * sauce *A sauce of French origins consisting of stock, butter and citrus.	Mini-toasts with onion marmelade & <i>Idiázabal</i> cheese *A light, Basque, D.O. cheese from milk of <i>Latxa</i> or <i>Carranzana</i> sheep.
First course	Quinoa <i>tabouleh</i> with <i>wakame</i> seaweed and <i>Moscate</i> grapes	Jerusalem Artichoke cream with truffle oil	Catalan red rice with baby shrimp & cuttlefish	Garden salad, with Catalan buffalo <i>mozzarella</i> & pesto vinaigrette
Second course	Squid and langoustines in an oyster sauce	<i>Seitan</i> * & colored peppers <i>pinxo</i> with potato & pumpkin cake *A vegetarian protein made from wheat	Salt cod with Catalan <i>sanfaina</i> * & sweet tomatoes *A catalan side of diced courgette & aubergine, cooked <i>sofrito</i> of garlic, onion, grated tomato, olive oil.	Hake with parsnip, clams & potato <i>Parmentier</i> * * Potatoes, creamed in a French style.
Dessert	Chocolate & Almond brownie with mint dust	Rosemary-infused <i>crema Catalana</i> * *The Catalan equivalent of a French <i>crème brûlée</i> .	Coffee flan with lemon foam	Catalan <i>Drap recuit</i> *, with local honey *a creamy cheese, from the Baix Empordà, like a smoother Ricotta

	MG5	MG6	MG7
Starter	<p>Spiced <i>tartare</i>* of beetroot</p> <p>*Raw, cut thinly, marinated.</p>	<p>Mini-toasts with <i>escalivada</i>* & goat's cheese</p> <p>*Fresh local vegetables, cooked down in their own juices, & served cold.</p>	<p><i>Brandada</i>* of cod with tomato & basil</p> <p>*Traditional Catalan chunky dip akin to <i>all i oli</i>, made with cod.</p>
First course	<p>Pumpkin cream with orange and ginger</p>	<p>Black <i>fideuà</i>* with seasonal baby vegetables, <i>ceps</i> and truffle</p> <p>*small noodles, cooked with accompaniment in a paella pan</p>	<p>Spinach salad with tender goat's cheese and nut vinaigrette</p>
Second course	<p>Cod cooked in milk with shallot <i>escalivada</i>*</p> <p>*cooked down in their own juices.</p>	<p>Monkfish tail, with langoustines and baby leeks</p>	<p>"Red rice" prawns with and death trumpet mushrooms</p>
Dessert	<p><i>Tiramisú</i></p>	<p>Fresh pineapple with coconut mousse & fennel syrup</p>	<p>Yogurt whip with assortment of fresh red berries</p>

€50 pp

< 10 pax

€44 pp

10 or more pax



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Menus change seasonally · All taxes included