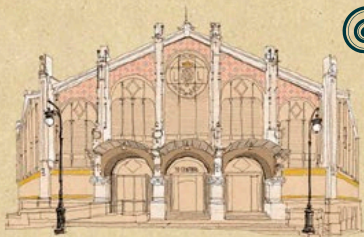




**VAQUETA**  
GASTRO MERCAT



**SET  
GROUP  
MENUS**



# SET GROUP MENUS

## MERCAT Set Menu

### STARTERS

- Smoked and salt-cured fish chargrilled potato salad with papadum  
(1 cada 4 personas) 1 · 4 · 5 · 7 · 13 · 14
- Creamy cod fritter (per person) 1 · 4 · 5 · 13 · 14
- Trinquet bravas (1 dish every 4 people) 1 · 5 · 13
- Flame-braised eggplant, Iberian pork sobrassada, feta cheese, honey, and rocket  
(1 dish every 4 people) 1 · 13 · 14

### MAIN COURSE *Choose one*

- Peeled seafood rice (senyoret) with red prawn and baby scampi\* 1 · 2 · 3 · 4 · 13
- Duck, mushroom, and salt-cured foie rice\* 1 · 12 · 13
- Sea bass with lemon-flavoured mantis shrimp broth, and chargrilled asparagus (per person) 2 · 3 · 4 · 13
- Chargrilled marinated free-range chicken with roasted potatoes (individual) 10 · 14

\* Choose among dry paella-style rice, creamy rice, or fideuà (vermicelli). One rice per table. Rice dish at least for 2 people.

### DESSERT *Both to share, one dessert every 2 people*

- Our fondant cheesecake 1 · 5 · 9 · 13 · 14
- Fartó French toast with horchata ice-cream 1 · 5 · 9 · 13 · 14

**32€** VAT, coffee, and bread service included \_\_\_\_\_

## Open bar\*

- Beer, sodas, and spring water ..... 9€/pax
- Set house wine, beer, sodas, and spring water agua . 15€/pax
- After drink  
CACIQUE, TANQUERAY or JOHNNIE WALKER RED LABEL ..... 7€

\* Open bar will start once all the guests are present. It will take place from the beginning of the meal until dessert.

## HORTA Set Menu

### STARTERS

- Iberian cured ham croquette (per person) 1 · 5 · 14
- Burrata, pesto, and braised tomato salad with sweet crispy Inés Rosales pancakes  
(1 dish every 4 people) 1 · 5 · 9 · 13 · 14
- Our famous broken eggs with black pig sobrassada, caramelized onion, and Mahón cheese (1 dish every 4 people) 1 · 5 · 13 · 14
- Creamy duck cannelloni with truffled Stilton sauce and portobello mushroom salad (1 dish every 2 people) 1 · 5 · 9 · 13 · 14

### MAIN COURSE *Choose one*

- Oven-cooked rice in a paella\* 12 · 13
- Red shrimp, boletus, and variegated scallops rice\* 1 · 2 · 3 · 4 · 12 · 13
- Chargrilled turbot with wok veggies and fried garlic dressign (per person) 4 · 10 · 12 · 13
- National beef fore rib with caramelized piquillos and homemade French fries  
(36-days maturing / 1 dish every 2 people) 1 · 13

\* Choose among dry paella-style rice, creamy rice, or fideuà (vermicelli). One rice per table. Rice dish at least for 2 people.

### DESSERT *Both to share, one dessert every 2 people*

- Our fondant cheesecake 1 · 5 · 9 · 13 · 14
- Fartó French toast with horchata ice-cream 1 · 5 · 9 · 13 · 14

**36€** VAT, coffee, and bread service included \_\_\_\_\_

*Menus available by prior reservation, minimum for 8 people. Drinks are not included. Some dishes on the menus may vary depending on the availability of raw materials. Menus not available in March, December and special days. It will be possible to choose more than one type of rice for groups of 10 or more people ordering rice.*

**ALLERGENS** 1.Gluten 2.Crustacean 3.Molluscs 4.Fish 5.Egg 6.Lupins 7.Mustard  
8.Peanuts 9.Nuts 10.Soy 11.Sesame 12.Celery 13.Sulphites 14.Dairy