

CHRISTMAS MENU 1

Prawns in dark beer tempura with chipotle mayonnaise

Acorn-fed Iberian ham croquettes

Acorn-fed Iberian ham with coca bread

Potatoes with spicy brava sauce



Hake with pumpkin and broccoli parmentier
or

Veal Entrecôte with courgette, mango, onion and parmesan



Bread

Noel Cheesecake

Wine Cellar:

Xic Blanc d'Agustí Torelló (White)

Arienzo Crianza Marqués de Riscal (Red)

Water, infusion and coffee

29,90€

vat included

CHRISTMAS MENU 2

Acorn-fed Iberian ham with coca bread

Edamame

Acorn-fed Iberian ham croquettes

Chicken brochette with explosive sauce

Buffalo mozzarella and dried tomato sandwich



Salmon loin with quinoa and mango

or

Tender beef with parmentier and mint peas



Bread

Noel Cheesecake

Wine Cellar:

Xic Blanc d'Agustí Torelló (White)

Arienzo Crianza Marqués de Riscal (Red)

Cava

Water, infusion and coffee

35,50€

vat included

NEW YEAR'S EVE MENU

Squid croquettes with aioli from its ink

Acorn-fed Iberian ham with coca bread

Bluefin tuna tataki with mango

Mozzarella and Iberian ham truffled sandwich



Roasted sea bass with tomato, "piquillo" peppers and mushroom sauce

and

Beef fillet with glazed honey onions, ratte potato and rosemary



Bread

Petit Fours

Wine Cellar:

Oliver Conti Indispensable (White)

Cuatro Pasos (Red)

Cava

Water, infusion and coffee

Grapes and new year's gift bag

55€

vat included



piscolabis
·Bar de Tapes·

MAKE YOUR BOOKING

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