

CELEBRATORY MENU

APERITIF

Diced cod with romesco	Tempura calamari
Bread with tomato and Teruel ham	Bluefin tuna tartar on toast
Our delicious croquettes	Rock mussels with a spicy dressing
Cone of vegetables	Seasonal lettuce and vegetable salad

TO CHOOSE FROM

Montseny lamb roasted with twelve heads of garlic
Veal cheek in Priorat red wine
Surf and turf of *botifarra* sausage with prawns
Cod *a la llauna* and beans with an aubergine and pepper *samfaina*
Grilled hake from Galicia with a vegetable vinaigrette
Paella Parellada

HOUSE DESSERTS

Sorbet with Anís del Mono liqueur
Cinnamon *semifreddo*
Truffle gateau

Waters, coffees, wines and cavas from our cellar

SENYOR
PARELLADA

FONDA

VEGGIE MENU

APERITIF

Cone of vegetables V
Seasonal lettuce and vegetable salad V
Une tomate de rêve V
Ember-baked hen of the woods mushrooms V

TO CHOOSE FROM

Vegetable paella V
Mushroom cannelloni
Aubergine *millefeuille* with vegetables
Maccheroni with an aubergine and pepper *samfaina* V
Sautéed vegetables from local farmers V

HOUSE DESSERTS

Sorbet with Anís del Mono liqueur V
Mosaic of fresh fruit V
Cinnamon *semifreddo*
Truffle gateau

Waters, coffees, wines and cavas from our cellar

SENYOR
PARELLADA

FONDA

To choose at the moment, maximum 20 diners.
For larger groups we recommend to pre-order.

V: Suitable for vegans.