



THE MAJESTIC BRUNCH

The dishes described below may vary as **The Majestic Brunch** is a dynamic gastronomic experience, with new dishes being introduced and others adapted to seasonality, depending on the quality and identity of each product.

The brunch will be made up of the dishes described in option 1 or option 2, alternating every Sunday to provide greater variety to customers.

Menu 1

A selection of Catalan and Iberian pork cold cuts

Vichyssoise

Caesar salad with smoked chicken

Xató salad with salt cod and anchovies

Vegetable salad with *bresaola*

Razor clam salad with sponge of tiger's milk (*ceviche* marinade)

Burrata salad with pickled cucumber

Salad bar: tomato, mesclun, rocket, cucumber, endive and Kalamata olives

Kitchen garden: mini-carrots, lettuce hearts, red endive, beet, radish and green asparagus

Dill-marinated salmon

The best of the sea: Oysters, king prawns, cockles, clams, mussels and razor clams

A selection of cheeses, quince paste, jams and dried fruit and nuts

A selection of homemade bread

Salmon terrine with king prawns and *piquillo* peppers

Eggs benedict with smoked salmon and béarnaise sauce

Eggs benedict with ham

Cannelloni of free-range roasted chicken

Biscay-style salt cod

Salt-baked sea bass

Hake with cockles, green asparagus and Txakolí

Catalan veal stew with porcini mushrooms and St. George's mushrooms

Cannelloni of free-range roasted chicken with black pudding

Teriyaki-style skewer with *pluma* cut of Iberian pork

Octopus and sepia risotto



For the younger ones:

Margherita pizza

Penne rigatti in Neapolitan tomato sauce

Veal burger

Chicken nuggets

Fish fingers

French fries

A show cooking selection of *ceviche*

Tatin of apple, orange, pineapple and *guanaja*

Homemade tarts: milk chocolate and raspberry, chocolate,
raspberry and fig, strawberry, lemon and *yuzu*

Our homemade Bounty

Hazelnut praline tart

Financier cake with chocolate, cocoa nibs and orange blossom water

Homemade strawberry, violet and chocolate marshmallows

Chocolate and peanut cookies

Choux pastry of tonka bean and praline, vanilla and raspberry and chocolate and raspberry

Exotic cheesecake of fresh fruit

Grandma's chocolate mousse

Vanilla and chocolate muffins

Glass of matcha tea with cherries

Fruit salad

Welcome Moët & Chandon champagne glass

Soft drinks and mineral water

Coffee and infusions

Alcoholic beverages not included, menu available

Hours: Sundays from 12:30 pm to 4:00 pm.

Adult price (12 years and older): €59 per person

Children's price (3 to 12 years): €29 per person

Children under 3 years: free

VAT included

*This is an example menu. The dishes can change according to the season and the chef's discretion.



Menu 2

A selection of Catalan and Iberian pork cold cuts
Soup of pumpkin and mango with smoked eel
Cantaloup melon salad with ham and green asparagus
King prawn and lobster salad
Kitchen garden: mini-carrots, lettuce hearts, red endive, beet, radish and green asparagus
Salad bar: tomato, mesclun, rocket, cucumber, endive and Kalamata olives
Ssam of Peking duck with caramel-coated sesame
Sea bass marinated in a spicy sauce with olive oil caviar
Harry's Bar carpaccio of veal
The best of the sea: oysters, king prawns, cockles, velvet crab, mussels and razor clams
A selection of cheeses, quince paste, jams and dried fruit and nuts
Salmon marinated in soy, orange and *citronella*

Ricotta flan with organic red quinoa
Eggs *benedict* with smoked salmon and béarnaise sauce
Eggs benedict with ham
Cannelloni of free-range roasted chicken
Club Raneiro salt cod
Trinxat of cabbage, potato and pancetta
Traditional-style baked corvina
Lobster and corvina stew
Grilled ribeye of cider house beef
Tagine of chicken with sesame and raisins
Grilled quail with *chimichurri*
Mushroom and parmesan risotto
Sushi and sashimi show cooking



For the younger ones:

Margherita pizza

Penne rigatti in Neapolitan tomato sauce

Veal burger

Chicken nuggets

Fish fingers

French fries

Tatin of apple, orange, pineapple and *guanaja*

Homemade tarts: milk chocolate and raspberry, chocolate, raspberry and fig,
strawberry, lemon and yuzu

Our homemade Bounty

Hazelnut praline tart

Financier cake with chocolate, cocoa nibs and orange blossom water

Homemade strawberry, violet and chocolate marshmallows

Chocolate and peanut cookies

Choux pastry of tonka bean and praline, vanilla and raspberry and chocolate and raspberry

Exotic cheesecake of fresh fruit

Grandma's chocolate mousse

Vanilla and chocolate muffins

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