

GROUP MENU

Starters to share

Iberian ham with toasted cristal bread with tomato
Salmon and avocado tartar with Ancient mustard dress
Egg dipped shrimp with sweet and sour sauce
Coca with "Sobrassada, confit onion & honey
Chickpeas humus with pita bread & Arbequina oil
Vegan boletus croquettes
Toasted bread with tomato

Main dishes, to choose

- 1 Barbecue skirt steak with potatoes with herbs & "Chimichurri"
- 1 Grilled Sea Bass fillet with smashed potato and cabbage & garlic and parsley oil
- 1 Tender beef with roasted pumpkin purée & Demi - glace
- 2 Barbecue beef entrecote with roasted potato & green asparagus
- 2 Monkfish and prawn cannelloni with shellfish sauce
- 2 Sirloin Steak Tartar do it at the moment with toasted bread
- 3 Aragon lamb shoulder in a low temperature with chips, tomato & onion
- 3 Cod loin with confit onion with honey, spinach & hazlenuts praliné
- 3 Barbecue octopus with confit potato & red paprika "all i oli"

Deserts to choose

Confit apple with creamy cheese & crumble
Nougat ice cream with chocolate foam & toasted hazlenuts praliné
Caramelized Catalan cream with cookie

•If you want to change the desert for a cake there are a supl. 2,5€ per person

Drinks

Wine Nuviana D.O. Valle Del Cinca (one bottle every two people)

Mineral Waters

Coffee, white coffe or infusion

•Is possible to change something of the reservation 24 hours before

Price
(Vat Included) 1 30€ 2 35€ 3 40€

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