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La
Clara

PROPOSAL I

50€ VAT incl.

STARTER:

Tuna belly salad
with seasonal tomato and onion

FIRST COURSE:

Wild hake Santurce-style
with seasonal vegetables

SECOND MAIN COURSE:

"Fricandó"
with wild Catalan mushrooms and aubergine

DESSERT:

La Clara-style cheese flan

DRINKS:

Petit Baldomà - D.O. Costers del Segre
Luno - D.O. Montsant
Water, coffee or tea

(1 bottle of 500 ml water per guest and 1 bottle of wine for every 3 guests.)

PROPOSAL II

58€ VAT incl.

FIRST COURSE TO SHARE:

Gran Reserva 100% Iberian acorn-fed ham
Tomato coca bread
Russian salad

SECOND COURSE TO SHARE:

Squid rings in butter
Cod fritters

MAIN COURSE TO CHOOSE FROM:

Cuttlefish meatballs
with seasonal mushrooms

or

Homemade cannelloni gratinated
with béchamel sauce

or

“Fricandó”
with wild catalan mushrooms and aubergine

or

Wild hake Santurce-style
with seasonal vegetables

or

Grilled beef entrecôte
or La Clara style

DESSERTS TO CHOOSE FROM:

Profiteroles
with hot chocolate

or

Catalan crème brûlée

or

Cream ice cream

DRINKS:

Tiki Taka - D.O Cariñera
Viña Lanciano Reserva - D.O.C Rioja
Water, coffee or tea

(1 bottle of 500 ml water per guest and 1 bottle of wine for every 3 guests.)

PROPOSAL III

60€ VAT incl.

TO SHARE:

Gran Reserva 100% Iberian acorn-fed ham
Tomato coca bread

STARTER:

Seasonal vegetable and mushroom rice

MAIN COURSE TO CHOOSE FROM:

Codfish Catalan-style (with white beans)

or

Sirloin cooked with red wine
fresh foie and apple

DESSERTS TO CHOOSE FROM:

Frozen biscuit
with hot chocolate

or

Whipped cream choux
with hot chocolate

DRINKS:

Tiki Taka - D.O Cariñera
Viña Lanciano Reserva - D.O.C. Rioja
Water, coffee or tea

(1 bottle of 500 ml water per guest and 1 bottle of wine for every 3 guests.)

PROPOSAL IV

68€ VAT incl.

FIRST COURSE TO SHARE:

Gran Reserva 100% Iberian acorn-fed ham
Tomato coca bread
Russian salad
“Escalivada” with anchovies

SECOND COURSE TO SHARE:

Squid rings in butter
Cod fritters
Iberian ham croquettes

MAIN COURSE TO CHOOSE FROM:

Wild sea bass or wild turbot (S/M)
with potatoes, onion and tomato
o
Sirloin cooked with red wine
fresh foie and apple

DESSERT SELECTION:

Homemade lemon sorbet
and
Mille feuille with whipped cream
and hot chocolate

DRINKS:

Trossos Sants - D.O. Montsant
Fragment - D.O.Q Priorat
Rovellats Imperial Reserva
Water, coffee or tea

(1 bottle of 500 ml water per guest and 1 bottle of wine or sparkling wine for every 3 guests.)

Gran Via de les Corts Catalanes, 442 08015 Barcelona
93 289 34 60
laclara@laclararestaurant.es

*La
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