

CAL Pinxo

Sitges

Group Bookin Menus

2017

From 4 to 100 persons

<p>Menu 34</p> <p>Seasonal green salad Shellfish croquettes Mussels Mariniere Pickled Sardines Fideuá Mandarine sorbet Bread, mineral water, wine Coffee</p>	<p>Menu 38</p> <p>Small fried fish Xató Salad with “romesco” sauce Shellfish croquettes Mussels Mariniere Seafood Paella or Black rice with cuttlefish Mandarine sorbet Bread, mineral water, wine Coffe</p>
<p>Menu 43</p> <p>Jamón Ibérico and bread with tomato Galician Octopus Mussels Mariniere Shellfish croquettes Fish and Shellfish Paella Perelada Mediterranean Seabass with tempura seasonal´s vegetables dressed with rosemary oil Goat ribs Crema catalana Bread, mineral water, wine Coffee</p>	<p>Menu 49</p> <p>Jamón Ibérico and bread with tomato Xató salad with “romesco” sauce Langoustines Orly Galician Octopus Fish and Shellfish Paella Perelada Mediterranean Seabass with tempura seasonal´s vegetables dressed with rosemary oil Entrecôte steak “Coulant” de chocolate Bread, mineral water, wine Coffee</p>
<p>Menu 55</p> <p>Xató Salad with “romesco” sauce Baby squid Clams Mariniere Galician Octopus Turbot “all cremat” Entrecôte steak Cheesecake Bread, mineral water, wine Coffee</p>	<p>Menu 65</p> <p>Jamón Ibérico and bread with tomato Assorted shellfish Mariniere Prawn carpaccio with pink pepper Codfish cakes Monkfish al Pinxo Sirloin steak Cheesecake Bread, mineral water, wine Coffee</p>

We are entirely at your disposition. If you have any requests or queries, please do not hesitate to contact us:

Tel: 93 894 74 64 & 93 894 86 37 Fax: 93 894 87 62 Email: restaurant@calpinxositges.com

Fideuá: Similar to paella with fine noodles instead of rice

Fideos negros: (black noodles) A black tinted dish based on noodles cooked with cuttlefish and squid including the black squid ink.

Fideuá con pescado: Fine noodles with fish

Paella Perelada: Fish and peeled shellfish paella / named after gourmet sybarite Juli Perelada who invented the dish by requesting his shellfish ready peeled.

“Coulant” de chocolate: Soft centred chocolate pudding.

Crema catalana: Catalanian version of crème brûlée.

Xató: Salad served with, an almond based, slightly spicy sauce. The “secret recipe” is unique to each local town and famous for the annual Xató contest.

Turbot “all cremat: Turbot with crispy garlic

Jamón Ibérico: Said to be the finest Iberian dry cured ham tatter