

# CAL Pinxo

## Sitges

# Group Bookin Menus

2018  
From 4 to 100

<p><b>Menu 34</b></p> <p>Seasonal green salad Shellfish croquettes Mussels Mariniere Pickled Sardines <b>Fideuá</b> Mandarine sorbet Bread, mineral water, wine Coffee</p> <p style="text-align: right;"><b>34.00€</b></p>	<p><b>Menu 38</b></p> <p>Small fried fish Xató Salad with “romesco” sauce Shellfish croquettes Mussels Mariniere <b>Seafood Paella or Black rice with cuttlefish</b> Mandarine sorbet Bread, mineral water, wine Coffe</p> <p style="text-align: right;"><b>38.00€</b></p>
<p><b>Menu 43</b></p> <p>Jamón Ibérico and bread with tomato Galician Octopus Mussels Mariniere Shellfish croquettes <b>Fish and Shellfish Paella Perelada</b> <b>Mediterranean Seabass with tempura seasonal´s vegetables dressed with rosemary oil</b> <b>Goat ribs</b> Crema catalana Bread, mineral water, wine Coffee</p> <p style="text-align: right;"><b>43.00€</b></p>	<p><b>Menu 49</b></p> <p>Jamón Ibérico and bread with tomato Xató salad with “romesco” sauce Langoustines Orly Galician Octopus <b>Fish and Shellfish Paella Perelada</b> <b>Mediterranean Seabass with tempura seasonal´s vegetables dressed with rosemary oil</b> <b>Entrecôte steak</b> “Coulant” de chocolate Bread, mineral water, wine Coffee</p> <p style="text-align: right;"><b>49.00€</b></p>
<p><b>Menu 55</b></p> <p>Xató Salad with “romesco” sauce Baby squid Clams Mariniere Galician Octopus <b>Turbot “all cremat”</b> <b>Entrecôte steak</b> Cheesecake Bread, mineral water, wine Coffee</p> <p style="text-align: right;"><b>55.00€</b></p>	<p><b>Menu 65</b></p> <p>Jamón Ibérico and bread with tomato Assorted shellfish Mariniere Prawn carpaccio with pink pepper Codfish cakes <b>Monkfish al Pinxo</b> <b>Sirloin steak</b> Cheesecake Bread, mineral water, wine Coffee</p> <p style="text-align: right;"><b>65.00€</b></p>

All prices are per head and exclusive of VAT 10%.

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

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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