

MENU FOR GROUPS 2023

CAL Pinxo

SITGES

Passeig de la Ribera, 5 08870 SITGES

Tels: 93 894 74 64 y 93 894 86 37

e-mail:restaurant@calpinxositges.com

web:www.calpinxositges.com

All menus must consist of STARTERS and MAIN COURSE

FIRST COURSES

The STARTERS menus are to share PICA-PICA type. YOU DON'T HAVE TO CHOOSE DISH. ALL ARE SERVED.

STARTERS 1 - 12€

- Seasonal green salad
- Mussels Mariniere
- Small fried fish
- Vravas potatoes homemade

STARTERS 2 - 14€

- Xató Salad with "romesco" sauce
- Mussels Mariniere
- Red Prawn croquettes
- Galician Octopus

STARTERS 3 - 20€

- Jamón Ibérico Gran Reserva
and bread with tomato
- Xató Salad with "romesco" sauce
- Langoustines Orly
- Galician Clams Mariniere

STARTERS OPTIONS

- Option to change or add in any of the STARTERS blocks (we recalculate price)
- Codfish cakes
- Squid fried in batter
- Baby squid
- Galician Assorted mollusks
- Red Prawn carpaccio with pink pepper
- Sauteed medium-sized coast prawns

MAIN COURSE

One week before the event we have to know the approximate amount of each MAIN COURSE

MAIN COURSE 1 - 28€

- Noodle paella with fish and seafood
- Citrus Sorbet
- Bread, mineral water, DO Penedés wine and Coffee

MAIN COURSE 2 - 31€

- Fisherman's "paella" / Black rice with cuttlefish
Paella surf and turf with ribs / Rice with vegetables
- Homemade Crema Catalana
- Bread, mineral water, DO Penedés wine and Coffee

MAIN COURSE 3 - 33€

- Fisherman's "paella" / Black rice with cuttlefish
Paella surf and turf with ribs / Rice with vegetables
- Entrecot
- Homemade Cheesecake
- Bread, mineral water, DO Penedés wine and Coffee

MAIN COURSE 4 - 35€

- Fisherman's "paella" / Black rice with cuttlefish
Paella surf and turf with ribs / Rice with vegetables
- Sea bass with seasonal vegetables in tempura
- Duo of brownies with bulgarian yogurt ice cream
- Bread, mineral water, DO Penedés wine and Coffee

MAIN COURSE 5 - 37€

- Fisherman's "paella" / Black rice with cuttlefish
Paella surf and turf with ribs / Rice with vegetables
- Sea bass with seasonal vegetables in tempura
- Entrecot
- Surprise packages
- Bread, mineral water, DO Penedés wine and Coffee

FISH OPTIONS

- Option to change or add in any of the MAIN COURSE blocks (we recalculate price)
- Northern Hake with vegetables or all cremat style or Pinxo style
- National Monkfish with vegetables or all cremat style or Pinxo style
- Wild turbot with vegetables or all cremat style or Pinxo style

- All prices are per person, and will be increased with 10% of VAT.
- We have special menus for vegetarians and vegans. Please notify us in advance possible allergies and food intolerances.
- iii If what you are looking for is not in the sent, do not hesitate to tell us budget for your event and we will work to make the perfect menu !!!