

L'EGGS



NEST

TO SHARE

First-lay eggs in potato nest,
crunchy chistorra and Padrón peppers

Andalusian-style calamari
with Kalamata olives mayonnaise

Piquillo pepper and Calaf egg croquettes

Rice with seasonal vegetables



TO CHOOSE

Roast beef with sauteed vegetables in his own mayonnaise

or

Fried hake cubes with miso mayonnaise
and wakame seaweed



Chocolate, After Eight ice cream & chocolate shaves



Bread
Water

Vaya Pasada (white wine) or Arienzo Crianza (red wine)

Coffee or tea

COQUELET

TO SHARE

Chicken strips with Chipotle
mayonnaise and green curry

Free-range chickens fried eggs with
Andalusian-style cuttlefish and tartar sauce

Pure Iberian ham croquettes

Vegetable fresh pasta roll with arrabiata sauce



TO CHOOSE

Roast free-range poussin,
with sweet and sour sauce and rice delight

or

Hake at 69, marine green sauce and razor clams



Chocolate L'EGGS



Bread
Water

K-naia (white wine) o Arienzo Crianza (red wine)

Coffee or tea

BLUE FEET

TO SHARE

“Pota blava” starry eggs, with French fries and Iberian ham

Tuna tataki with nuances of umami

Surf and turf rice with tataki of Iberian pork feather loin

Pure freshly-made guacamole with fried tortilla chips



TO CHOOSE

“Aged beef” chop with piquillo peppers and pont neuf potatoes

or

Sea bass en papillote in herb butter with steamed vegetables



Lemon pie & violet ice cream



Bread
Water

Viña Cimbrón Sauvignon (white wine) or Briego vendimia seleccionada (red wine)

Coffee or tea

L'EGGS



POCHÉ

TO SHARE

- Yucca chips with cream cheese, chives and capers
- Iberian secret skewer with sauce tikka masala
- Quinoa, amaranth and cottage cheese salad
- Purgatory eggs
- Masked potatoes by L'EGGS
- Hummus with zumaque and papadum
- Glass with eggplant and yogurt cream with zumaque and caramelized sunflower seeds
- Sautéed cuttlefish with L'EGGS potatoes, tender garlic, *Padrón* peppers and tartar sauce



Apple pie, roasted apple ice cream and whipped cream



Bread
Water

Vaya Pasada (white wine) or Arienzo Crianza (red wine)
Coffee or tea

CALAF

TO SHARE

- Artichokes cream with their crispy chips
- Marinated salmon dices with kimchi and pistachios
- Mini pulled pork burger with coleslaw and barbecue sauce
- Toast with smoked sardine loin, candied tomato and thyme



TO CHOOSE

- Grilled Iberian sirloin steak with iberian mashed potatoes on his own juice
or
Tuna belly with pack choi



Apple pie, roasted apple ice cream and whipped cream



Bread
Water

Vaya Pasada (white wine) o Arienzo Crianza (red wine)
Coffee or tea



L'EGGS

OPEN BAR

PREMIUM

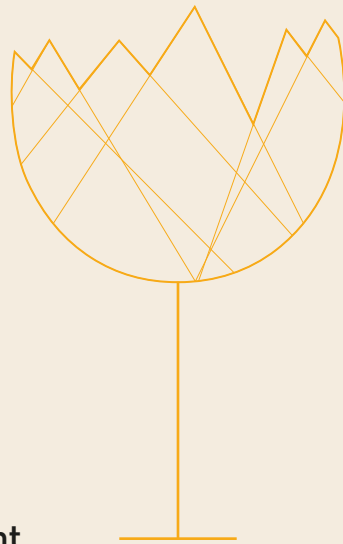
(inc. soft drinks/juices)

Absolut
Hendrick's
Bulldog
Flor caña
Johnnie Walker Black Label
Jack Daniels

STANDARD

(inc. soft drinks/juices)

Moskovskaya
Seagram's
Beefeater
Brugal
J&B
Ballantine's



SOFT DRINKS

Coca Cola normal, zero and light
Orange and lemon Fanta
Lemon Nestea
Lemon Aquarius
Sprite
Orange, pineapple and peach juice
Ginger Ale
Tonic Royal Bliss
Water and soda Vichy

NO DISTILLED

(inc. soft drinks/juices)

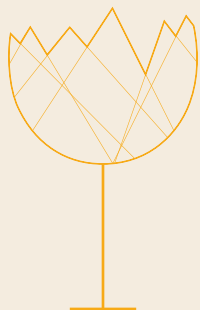
Xic Blanc Agustí Torelló
Vaya Pasada
Martín Códax

Arienzo Crianza Marqués de Riscal
Atrium
Miros de Ribera



L'EGGS

by PACO PÉREZ



DRINKS

(minimum 20 pax)

PREMIUM

Absolut, Hendrick's, Bulldog, Flor de caña, Johnnie Walker Black Label,
Jack Daniels

STANDARD

Moskovskaya, Seagram's, Beefeater, Brugal, J&B, Ballantine's

WELCOME CAVA GLASS

Cava Agustí Torelló Mata Brut Reserva

APPETIZER AND WELCOME DRINK

Glass of: Cava Agustí Torelló Mata, copa de Arienzo Crianza Marqués de
Riscal, Xic Blanc d'Agustí Torelló Mata, juices, soft drinks and water

Olives and chips

