

RESTAURANT  
**CENTFOCS**  
BARCELONA

*Christmas menu*

**FIRST COURSE**

Christmas Soup  
Montfish and Prawns Soup  
Christmas cannelloni with truffled bechamel sauce  
Vegetable and prawn salad with quinoa and salmon marinated with soy, avocado and honey and mustard vinaigrette  
Boletus risotto with foie Poêlé  
Artichoke ravioli with gorgonzola sauce and nuts  
Veal Carpaccio with Parmesan Chips and Old Mustard Vinaigrette

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**MAIN COURSE**

Codfish with honey & apple mousselin with Orange Onion noodles  
Confit lamb knuckle with potatoes and apple  
Monkfish with seafood sauce Prawns and Norway lobster  
Sea and land Pork knuckles ready to eat with Prawn  
Mellow confit lamb, apricots, sweet potatoe and armagnac  
Fricando de Nadal amb llenegues i Rovellons  
Beef steak and Iberian pork burger with Foie Poêlé and Oporto sauce

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**DESSERTS**

Cream and walnuts cake with burnt cream foam  
Orange and chocolate cake with cava marc sorbet  
Nougat tiramisú  
Chocolate coulant with cacao crumble and vanilla ice cream  
Profiterols with chocolate cream  
Mojit ice cream

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**WINE CELLAR**

Mont Rubi White 2019 Hereditat Montrubi, Penedes  
Gómez de Segura "Rioja" La Guardia

**Price: 65 €**

Includes water and a bottle of wine for every 4 diners • Minimum of 8 people for group menus • The formalization of the reservation will only be effective with a payment on account of 10 euros per diner • Payment will be made for the entire table, never individually • The restaurant reserves the right to modify any dish without prior notice for reasons of gender availability.

RESTAURANT  
**CENTFOCS**  
BARCELONA

*Christmas menu*

**Christmas Menu (children)**

**FIRST COURSE**

Christmas Soup  
Christmas grandma's Cannelloni  
Roast meat croquettes  
Macarrini Rigatone with Bolognesa Sauce

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**MAIN COURSE**

Beef burger and Iberian patty with fries  
Grilled chicken breast withwith sauce to taste and with wild rice  
Grilled. lamb ribs with french fries

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**DESSERTS**

Natural iogurt with Oreo's cookies  
Profiterols with chocolate cream  
Chocolate ice cream with Chocolate

**Price: 45 €**

Includes water and a bottle of wine for every 4 diners • Minimum of 8 people for group menus • The formalization of the reservation will only be effective with a payment on account of 10 euros per diner • Payment will be made for the entire table, never individually • The restaurant reserves the right to modify any dish without prior notice for reasons of gender availability.