



Dear Sir or Madam,

We are very honoured that you have chosen to celebrate your lunch or dinner with us, for which we would like to make you aware of the following information.

We have a set of special menus for groups larger than 15 people that we hope will be of interest to you, which I am attaching for your reference. We would be very grateful if you could choose the one you would like to taste and inform me on your preferred main courses and desserts, at least 24 hours in advance of your reservation. Please note that the entire group should choose the same menu, yet the selection of main courses and desserts within the menu remains free for each one of you to choose.

With regards to the payment, you can either make a bank transfer prior to the reservation day or pay at the end of the meal through cash or credit card. Should you need to make any changes to the number of people in the group, we would ask you to do so at least 24 hours in advance. Otherwise, we would have to charge you for the initial number of people, if larger. All other changes remain free of charge until 24 hours prior to your reservation. Please note that all prices are inclusive of VAT.

If you choose to make a bank transfer please get in touch with us and send us the company or client's name, address, and NIF (tax identification number) of the company so we can send you the bill.

Please be advised that booking alterations should be communicated prior to 24 hours of the given booked time. If this is not the case we will have to charge for the total pre-agreed party size, if you had initially booked for more people.

We are at your service, so please do not hesitate to contact us should you require further information. We look forward to hearing from you soon on your preferred choices and hosting you for your celebration.

Yours faithfully,

Aurora Bofarull

loscaracoles@loscaracoles.es



MENU 1

*Mixed Salad
Ham and chicken Croquettes
Traditional 'Padron' peppers
Mariniere mussels*

.....

*Paella 'Los Caracoles'
o
Catalan roasted half chicken*

.....

Lemon sorbet

.....

Wine (one bottle for 4 person), Water, Coffee and Bread

Price for person: 41,60 euros 10% taxes included

The startes are one portion each four people



MENU 2 (Catalan Menu)

*Bread with tomato and Iberian ham
Anchovies
Catalan style roasted vegetables
Cod fritters*

.....

*Cod 'a la Empurdanesa' style
or
Mixed paella without shells
or
Catalan 'Butifarra' sausage with white beans*

.....

*Ice cream with nougat
or
Catalan-style 'Crème brûlée'
or
Caramel flan with thyme ice cream*

.....

Wine (one bottle for 4 person), Water, Coffee and Bread

***Price for person: 48,20 euros 10% taxes included
The startes are one portion each four people***



MENU 3

*Bread with tomato and Iberian ham
Garlic Shrimps
Sautéed vegetables
Cod fritters*

.....

*Paella 'Los Caracoles'
or
Grilled Entrecote
or
Grilled Saumon Supreme*

.....

*Caramel flan with thyme ice cream
or
Lemon sorbet
or
Ice cream with nougat*

.....

Wine (one bottle for 4 person), Water, Coffee and Bread

Price for person: 52,90 euros 10% taxes included

The startes are one portion each four people



MENU 4

Welcome drink glass of catalan Cava

.....

*Bread with tomato and Iberian ham
Mixed salad
Chicken and Ham Croquettes
Mariniere mussels*

.....

*Roasted half chicken
or
Paella 'Los Caracoles'
or
Baked Hake Supreme with potatoes
or
Grilled Entrecôte*

.....

*Catalan-style 'Crème brûlée'
or
Ice cream with nougat
or
'Mato' fresh cheese flan with honey ice cream*

.....

Wine (one bottle for 4 person), Water, Coffee and Bread

Price for person: 57,00 euros 10% taxes included

The startes are one portion each four people

**SPECIALS WINES: Blanco Fransola (Bod.Torres) (ad 4euros/pax)
Tinto Coronas (Bod.Torres)(ad 4,5 euros/pax)
Tinto Viña Alberdi (Rioja Alta)(ad 6 euros/pax)
This wines are one bottle each four people**



MENU 5

Welcome drink glass of catalan Cava

*Mixed salad
Tempure Scallions wich romesco sauce
Steamed mussels
Shrimps with garlic
.....*

*Paella 'Los Caracoles'
or
Baked halle supreme with traditional potatoes
or
Baked young goat with its sauce
.....*

*Catalan-style 'Crème brûlée'
or
'Mato' Flan
.....*

*Wine: Mont Marçal white (1x4)
Water, bread, coffee or tea*

Price for person: 63,90 euros 10% taxes included

The startes are one portion each four people

**SPECIALS WINES: Blanco Fransola (Bod.Torres) (ad 4euros/pax)
Tinto Coronas (Bod.Torres)(ad 4,5 euros/pax)
Tinto Viña Alberdi (Rioja Alta)(ad 6 euros/pax)
This wines are one bottle each four people**



MENU DEGUSTACION

Welcome drink glass of catalan Cava

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Bread with tomato and Iberian ham

White tuna belly salad

Traditional 'Padron' peppers

Garlic Shrimps

Clams with artichoke hearts

Grilled King prawns

Special nails

.....

Donosti style hake

.....

Suckling Roast Pig

.....

Assortiment of cheeses

.....

Special dessert 'Los Caracoles'

Cellar

Mont Marçal white

Viña Alberdi Rioja

This wines are one bottle each four people

Bread, Water and Coffee

Price for person: 79,90 euros 10% taxes included

The startes are one portion each four people



VEGETARIAN MENU

Welcome drink glass of catalan Cava “Los Caracoles”

Mixed salad

o

Sauteed vegetables

.....

Vegetable Paella

o

Vegetables Canelloni

.....

Lemon sorbet

.....

White Wine or house Red Wine

This wines are one bottle each four people

Water, Coffee and Bread

Price for person: 46,50 euros 10% taxes included

The startes are one portion each four people