

TERRUM GROUPS MENU

Starters to share (1 dish for every 5 people)

Iberian ham slices

Cantabrian anchovies

Free-range chicken stew croquettes

Falafel, yogurt crumble, and cilantro-lime picada

Our smoked buffalo burrata served on a variety of locally sourced tomatoes from "Parc Agrari del Prat"

Main Courses

Iberian pork "pluma," roasted sweet potato puree with thyme, kale chips, and orange-ginger sauce

or

Hibachi-grilled lacquered salmon with soy and orange blossom honey sauce, served with potato "trinxat" and shiitakes

Desserts

Chef's choice

Assortment of breads and oils from our land

Red wine La Sala · D.O. Penedés · Cabernet, Tempranillo & Garnacha negra
White wine La Sala · D.O. Penedés · Xarel·lo, Macabeo & Chardonnay Mineral

Water, Soft Drinks & Beer
Coffee & tea

Price per person
€55,00 VAT included

Your food safety is our top priority. Please feel free to ask our staff for the allergen list associated with each dish. We are here to ensure you can enjoy your meal with complete peace of mind.

TERRUM GROUPS MENU

Conditions for booking group menus:

- These menus are valid for groups of 10 people or more.
- Different menus cannot be combined for the same group.
- Customised menus can be prepared to suit the client's needs. Please let us know to see what options we can offer you.
- Birthday cakes available, please ask conditions.
- We can offer menus for food intolerances and/or vegetarians.
- The second courses chosen must be communicated at least 48 hours in advance.
- The number of guests may be reduced up to 24 hours before the reserved date. If the reduction is less than 24 hours or upon arrival at the restaurant, 100% charges will apply.
- A deposit of 20% will be required at the time of booking.
- In case of exclusivity of the venue, 100% of the bill must be paid beforehand.
- 1 bottle of wine for 4 people and 1 bottle of cava. This can be exchanged for one soft drink or one beer per person.
- Any beverage extra will be charged.

GOLD TERRUM GROUPS MENU

Starters to share (1 dish for every 5 people)

Iberian ham slices

Cantabrian anchovies

Free-range chicken stew croquettes

Falafel, yogurt crumble, and cilantro-lime picada

Our smoked buffalo burrata served on a variety of locally sourced tomatoes from "Parc Agrari del Prat"

Main Courses

Deconstructed Wellington sirloin

or

Roasted sea bass cocotte, sautéed gnocchi with seasonal mushrooms, smoked butter, and baby spinach

Desserts

Chef's choice

Assortment of breads and oils from our land

Red wine La Sala · D.O. Penedés · Cabernet, Tempranillo & Garnacha negra
White wine La Sala · D.O. Penedés · Xarel·lo, Macabeo & Chardonnay Mineral

Water, Soft Drinks & Beer
Coffee & tea

Price per person
€59,00 VAT included

Your food safety is our top priority. Please feel free to ask our staff for the allergen list associated with each dish.
We are here to ensure you can enjoy your meal with complete peace of mind.

GOLD TERRUM GROUPS MENU

Conditions for booking group menus:

- These menus are valid for groups of 10 people or more.
- Different menus cannot be combined for the same group.
- Customised menus can be prepared to suit the client's needs. Please let us know to see what options we can offer you.
- Birthday cakes available, please ask conditions.
- We can offer menus for food intolerances and/or vegetarians.
- The second courses chosen must be communicated at least 48 hours in advance.
- The number of guests may be reduced up to 24 hours before the reserved date. If the reduction is less than 24 hours or upon arrival at the restaurant, 100% charges will apply.
- A deposit of 20% will be required at the time of booking.
- In case of exclusivity of the venue, 100% of the bill must be paid beforehand.
- 1 bottle of wine for 4 people and 1 bottle of cava. This can be exchanged for one soft drink or one beer per person.
- Any beverage extra will be charged.