



HEIGHT PAELLAS MENU

Appetizer

Homemade Croquette

STARTERS TO CHOOSE

- Chicken, avocado, bacon, tomato, feta and balsamic salad
 - Salmorejo with aubergines with cumin
 - Mussels on the grill
 - Starred eggs with ham
 - Tagliatelle with salmon and basil
 - Eggplants and zucchini in tempura
- Onion focaccia with sobrasada, maple honey and fresh rosemary

MAIN COURSES TO CHOOSE

- Maresme vegetarian paella
- Tibidabo mountain paella (Sup. 3.90)
- Seafood paella from the Mediterranean (Sup. 3.90)
- Black paella with cod, spinach and garlic aioli comfit (Sup. 3.90)
 - Fideua de Carmen (Sup. 3.90)
 - Soupy rice Lobster (Sup. 8.50)
- Red curry chicken with vegetables, sprouts, sesame and basmati rice
 - Supreme lemon grilled with lemon, pepper and vegetables
- Tempura cod with apples, pears and caramelized onions, crispy leeks and honey
- Veal burger in coca bread, goat cheese, piquillo pepper, candied onion and arugula with herbs roasted potatoes with lemon, garlic and thyme
 - Grilled fish with vegetables
 - Entrecote 200 gr with bakers potatoes

DESSERT TO CHOOSE

- Brownie with caramel and vanilla ice cream
 - Sorbet or ice cream
- Catalan cream with cookie and cinnamon

Bread and 1 drink included

25,90 €

VAT Included



PRIVATE ROOMS - GROUP MENUS - AUDIOVISUAL EQUIPMENTS

INFORMATION & RESERVATIONS

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