



ibai.

u n a
o s t e r i a
c o n t e m -
p o r à n i a

Groups Menu nº 1

PRICE PER PERSON: 59 €
v.a.t. included

Appetizer

Home country style pâté

Menu

Osteria's cannelloni with truffle and foie gras

Wood oven braised monkfish tail with *escalivada*

Dessert

Chocolate coulant

Sesame bread

Drinks

Glass of cava Agustí Torelló i Mata

Etxeita, red wine -d.o.c. Rioja-

Mineral water

Coffee and *Petits Fours*



RESERVATIONS: 902 520 522 _ reservas@sagardi.com



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Groups Menu nº 2

PRICE PER PERSON: 62 €
v.a.t. included

Appetizer

Home country style pâté

Fresh oysters from Arcachon

Iberian ham croquettes

Grissini breadsticks flavored with *romesco* sauce

Olives' selection

Iberian ham –d.o. Los Pedroches-, with tomato rubbed bread

Cantabric Sea anchovies in extra virgin olive oil

Menu

Wood oven braised lamb jarret

Dessert

Handmade yogurt with maracuyá

Sesame bread

Drinks

Glass of cava Agustí Torelló i Mata

Etxeita, red wine -d.o.c. Rioja-

Mineral water

Coffee and *Petits Fours*



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Groups Menu nº 3

PRICE PER PERSON: 57 €
v.a.t. included

Appetizer

Home country style pâté

Menu

Grilled vegetables from our own garden, accompanied with romesco sauce

Irati style rib steak with fries

Dessert

Catalan style custard

Sesame bread

Drinks

Etxeita, red wine -d.o.c. Rioja-

Mineral water

Coffee and *Petits Fours*



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