

TASTING MENU

We offer you a gastronomic trip through our newest dishes
accompanied by wines that have surprised and captivated us

GREAT TASTING MENÚ APPETIZER

Cava Mestres Clos Nostre Senyor 2018

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“ASPIC” OF CARABINEROS WITH SEA URCHIN CREAM

White Wine MicroBio La Banda del Argílico 2024 (verdejo prefiloxérico)

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ARTICHOKES “ALL-I-PEBRE”

(Artichokes from El Prat de Llobregat stewed with eel all-i-pebre sauce from the Ebro Delta)

White Wine Domaine de Montbourgeau L’Etoile 2022 (Jura)

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CATALAN-STYLE STUFFED SQUID IN ITS INK

Traditionally caught “potera” squid, meat-stuffed, served with black & white rice and tender squid pieces.

White Wine Raúl Pérez Ultreia Godello Magnum 2023

(exclusively for Via Veneto)

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SEA BASS “À LA CHAMPAGNE”

(Wild sea bass gratin with champagne sauce and a creamy spinach lingot)

White Wine Cellar Abeica Abaris 2023 (D.O.C. Rioja)

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GALICIAN BEEF FILLET WITH PUFF PASTRY, JERUSALEM ARTICHOKE CREAM, AND PERIGOURDINE SAUCE

(A version of Beef Wellington)

Red Wines Cellar Perelada Finca Garbet Magnum 2017

((exclusively for Via Veneto)

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SELECTION OF ARTISANAL CHEESES

Cabraflor (goat, Lleida), Toroazo (sheep, Valladolid), Comté 30 months (cow, France)

Palo Cortado Bodegas Alvear Solera del Callejón 20 years Magnum

(exclusively for Via Veneto)

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“SAVARIN” WITH CREMAT RUM VIA VENETO

Flamed with aged Catalan rums

Price without wine pairing: 170€

Price with wine pairing: 240€