

# VENDIMIAS MENU

*Wine harvest dinner*

*With Premium wine pairing*



## STARTERS (TO SHARE)

Table of cold cuts and cheese in extra virgin olive oil  
*Sobrasada* from Menorca *planxat* in a brioche, goat cheese and honey  
*Escalivada* salad, *frisée* escarole with *romesco* sauce and anchovies  
Artisanal bread

A taster of our traditional rice with baby shrimp

*Wine pairing: A glass of Jean Leon Vinya Gigi Chardonnay*

## MAIN COURSE

Marinated and braised Iberian pork with truffled mashed potatoes

*Wine pairing: A glass of Jean Leon Vinya Le Havre Cabernet Sauvignon Reserva*

## DESSERT

Almond cake, candied pear, cinnamon crumble and Catalan cream foam

*Wine pairing: A glass of Floralis Moscatel Oro*

## DRINKS

Apart from pairing, water included.



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**Price per person: 59€ (VAT included)**

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*Rooftop Garden*

**From September 16 to October 11**

**From 7:00 p.m. to 11:00 p.m.**

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**Reservations at:**

[rooftopgarden@hotelpalacebarcelona.com](mailto:rooftopgarden@hotelpalacebarcelona.com)

+34 93 510 11 30



**EL PALACE**  
BARCELONA

con:  
**SINCE 1963**  
**JEAN LEON**  
A MAN A TIME A WINE