

# VENDIMIAS MENU

*Wine harvest dinner*



## 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

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## MAIN COURSE

Marinated and braised Iberian pork with with truffled mashed potatoes

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## DESSERT

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

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## DRINKS

Includes water and a glass of Jean Leon Cuvee 3055,  
to choose between white or red



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**Price per person:** 39€ (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:**

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**EL PALACE**  
BARCELONA

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