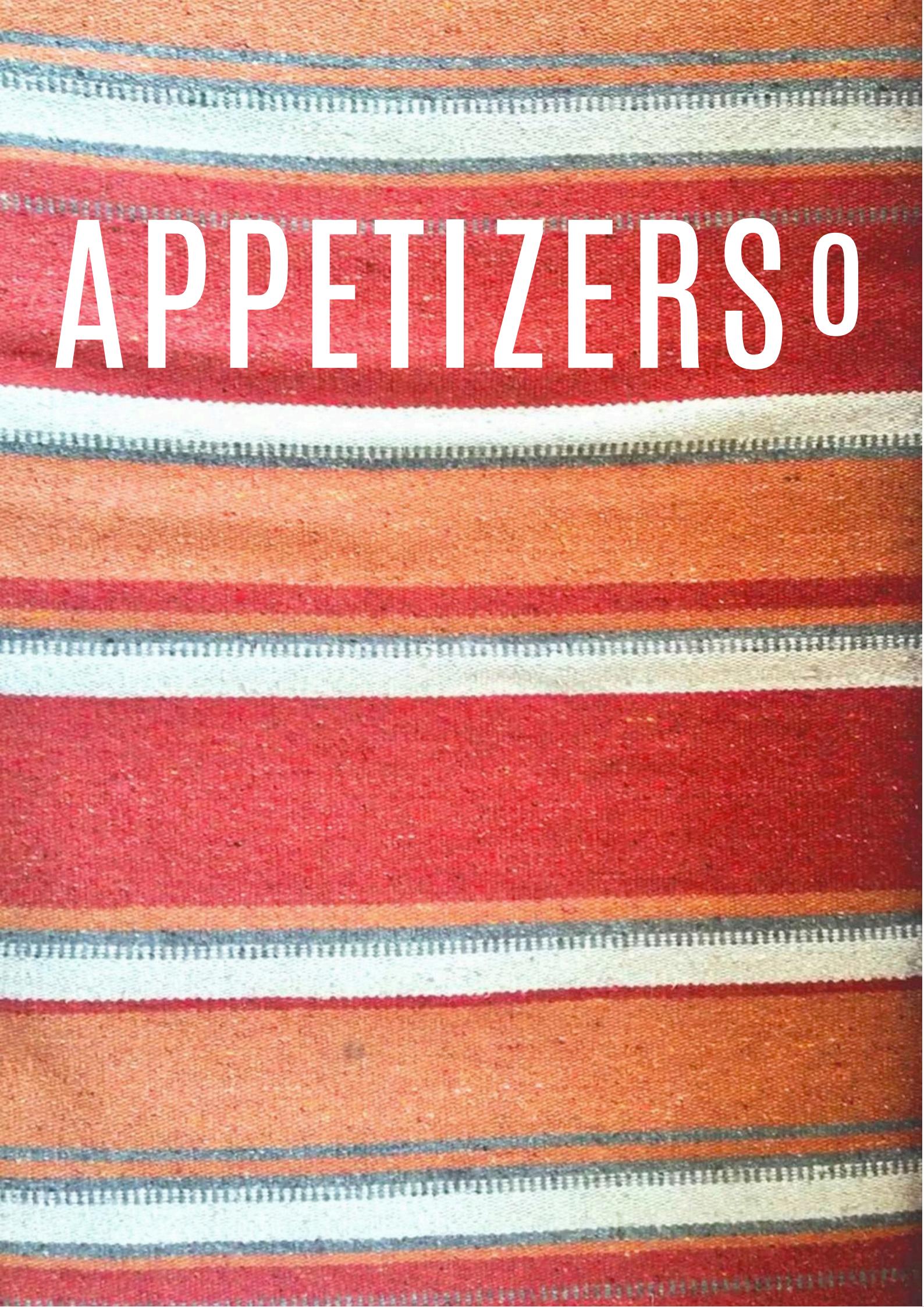




# MANĀ<sup>75°</sup>

BARCELONA



APPETIZERS

## **WELCOME DRINK - BASIC**

**17€ / persona**

Glass of cava

Mineral water: still and sparkling

Chips

Assortment of olives

*10% VAT included*

*30mins duration*

## **WELCOME DRINK - PREMIUM**

**25€ / persona**

Mineral water: still and sparkling or soft drinks

Beer

Wine according to chosen menu

Chips

Assortment of olives

Home basted salmon spoon

Foie bonbon with pistachio

*10% VAT included*

*30mins duration*

# SEATED MENUS

# MENÚ MANÁ750

## STARTERS *(to share)*

- Iberian bellota ham and catalan style tomato bread
- Andalusian style squids with kimchi mayonnaise
- Chicken croquette (unit)
- Oriental salmon tartare with guacamole
- Burrata and tomato salad

## MAIN DISH *(to choose)*

- Norway lobster and scallops paella
  - or
- Meat paella with black Catalan sausage and pork ribs
  - or
- Seasonal vegetable paella
  - or
- Honeyed smooth veal with parmentier and carrots puree
  - or
- Monkfish tail in Santurce style with tomato confit

## DESSERT *(to choose)*

- Chocolate brownie with vanilla ice cream
  - or
- Cheesecake

## CELLAR

- White wine – Afortunado (D.O. Rueda)
- Red wine – Castillo Monjardín (D.O. Navarra)
- Beer and/or soft drink
- Water and coffee unlimited

\*1 bottle every 3 people  
\*\*2 beer or soft drinks included per person

75€

*Price per person  
10% VAT included*

# MENÚ MANÁ850

## STARTERS *(to share)*

- Iberian bellota ham and catalan style tomato bread
- Typical truffled Spanish potato salad
- Grilled octopus with potato parmentier
- Padrón peppers
- Cod fritters

## MAIN DISH *(to choose)*

- Norway lobster and scallops paella
  - or
- Chicken and shrimp rice with green asparagus
  - or
- Monkfish tail in Santurce style with tomato confit
  - or
- Veal sirloin with textured onions
  - or
- Duck breast with Pedro Ximenez

## DESSERT *(to choose)*

- Chocolate brownie with vanilla ice cream
  - or
- Tiramisu

## CELLAR

- White wine – Castillo Monjardín (D.O. Navarra)
- Red wine – La Montesa (D.O. La Rioja)
- Beer and/or soft drinks
- Water and coffee unlimited

\*1 bottle every 3 people  
\*\*2 beer or soft drinks included per person

85€

*Price per person  
10% VAT included*

# COCKTAIL MENU SO

# COCKTAIL MENU 75€

## COLD STARTERS

- Iberian ham and Catalan tomato bread
- Foie gras and veal carpaccio *montadito* with truffle vinaigrette
- Oriental style salmon tartare with guacamole
- Mini-truffled Spanish potato salad

## HOT STARTERS

- Crunchy shrimp, basil and tomato with sweet and sour sauce
- Mini-squid sandwich with citrus mayonnaise
- Chicken croquette
- Veal mini burger with caramelized onion

## PAELLA TASTING

- Seafood paella “senyoret”
- Meat rice with black Catalan sausage and pork ribs
- Rice with seasonal vegetables

## DESSERT

- Shot of fruit salad juice
- Chocolate and walnuts brownie
- Brioche with tonka beans foam

## CELLAR

- White wine – Afortunado (D.O. Rueda)
- Red wine – Castillo Monjardín (D.O. Navarra)
- Beer and/or soft drink
- Water and coffee unlimited

\*1 bottle every 3 people  
\*\*2 beer or soft drinks included per person

75€

*Price per person  
10% VAT included*

# COCKTAIL MENU 100€

## COLD STARTERS

- Iberian ham and Catalan tomato bread
- Ceviche with shrimps, spicy citrus sauce and fresh coriander
- Sardinilla, tomato and aubergine jam bread coke
- Mini-truffled Spanish potato salad
- Smoked salmon and horseradish sauce blinis

## HOT STARTERS

- Grilled octopus with paprika from la Vera infused hummus
- Shrimp brochette
- Croquetón de jamón ibérico
- Iberian ham croquette
- Chicken croquette
- Beef tenderloin with caramelised onion sandwich with old mustard
- Tuna tataki with *samfaina* and dehydrated olives

## PAELLA TASTING

- Seafood paella “senyoret”
- Meat rice with black Catalan sausage and pork ribs
- Rice with seasonal vegetables

## DESSERT

- Shot of fruit salad juice
- Chocolate and walnuts brownie
- Brioche with tonka beans foam

## CELLAR

- White wine – Castillo Monjardín (D.O. Navarra)
- Red wine – La Montesa (D.O. La Rioja)
- Beer and/or soft drinks
- Water and coffee unlimited

\*1 bottle every 3 people  
\*\*2 beer or soft drinks included per person

**100€**

*Price per person  
10% VAT included*

**OPEN BAR**

## **OPEN BAR - BASIC**

**32€ / person**

Mineral water: still and sparkling  
Soft drinks

Beers

Wine according to chosen menu

*2hrs duration  
10% VAT included*

## **OPEN BAR - STANDARD**

**45€ / person**

Mineral water: still and sparkling Soft drinks

Beers

Wine according to chosen menu

**Whisky:** JB, FourRouses, Ballantines

**Gin:** Bombay Saphire, Seagrams, Beefeater

**Ron:** Cacique, Barceló Añejo, Brugal

**Vodka:** Absolut, Eristoff

*2hrs duration  
10% VAT included*

## **OPEN BAR - PREMIUM**

**55€ / person**

Mineral water: still and sparkling Soft drinks

Beers

Wine according to chosen menu

**Whisky:** Jameson, Jack Daniels, Ballantines 10,  
Chivas Regal 12

**Gin:** Nordés, Malfy, Tanqueray N°10

**Ron:** Matusalem10, Legendario, Havana 7

**Vodka:** Grey Groose

*2hrs duration  
10% VAT included*

## Confirmation policies

- To confirm the event, a 50% deposit must be paid within 48hrs after sending the proforma invoice, based on the services and the number of people contracted.
- The remaining amount should be paid 1 month before the event.
- Deposits can be made by bank transfer or credit card.
- It is essential to choose main courses and desserts in advance. The choice of main courses and desserts must be submitted no later than 10 days before the date of the event, as well as any special diets.

## Cancellation policies

- Cancellation 3 months in advance: no penalty, 100% refund of the total amount paid.
- Cancellation between 3 and 2 months in advance: 25% penalty of the total indicated in the proforma.
- Cancellation between 2 months and 1 month in advance: 50% penalty of the total indicated in the proforma.
- Cancellation less than 1 month in advance: 100% penalty based on the proforma invoice.
- The final number of attendees may be reduced up to 10 days before the event, as long as it does not exceed 10% of the attendees indicated on the first proforma invoice. The amount of the decrease in the number of people, made 10 days before the day of the event, will be refunded up to 10%. Should the decrease be more than 10% or indicated in less than 10 days before the day of the event, the remaining amount will not be refunded.
- In case of an increase in the number of attendees, it is subject to availability and the difference will be charged.

## Further information

- Groups with more than 20 guests must choose a closed group menu in order to enjoy the experience in our restaurant. Payment for the contracted services must be made before the event takes place.
- Prices are valid until 2 months after the proforma has been sent. After this date they are subject to change. In case of booking confirmation with payment of 50% of the proforma invoice, the rates agreed in the proforma invoice will be maintained.
- The cocktail menus are available when the space is booked in exclusivity.

## Contact details

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VIVE LA  
VIDA COMO

SI **NO**

HUBIERA UN

MAÑANA