



Sant Elies 11-19

08006 Barcelona

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www.brusicatering.com

Menu for Christmas Holidays

Christmas Eve, Christmas Day, Boxing Day, New Year's Eve, New Year and Epiphany

Christmas broth with pasta shells	8,95 € Por.
Carn d'olla Meat casserole	17,40 € Por.
Christmas cannelloni	9,00 € Por.
Spinach cannelloni with raisins and pine nuts (vegetarian)	9,00 € Por.
Large cannelloni of monkfish and prawns (prawn béchamel sauce)	14,90 € Por.
Shellfish cream soup	10,00 € Por.
Mountain rice with Catalan sausage and seasonal mushrooms	7,65 € Por.
Foie millefeuille with goat's cheese and caramelised apple	14,90 € Por.
Salmon tartare timbale with avocado, mango and sesame seeds	14,90 € Por.
Quinoa salad with avocado, strawberries, blueberries and orange (lime vinaigrette) (vegan)	10,00 € Por.
Canons salad with burrata, figs, cherry tomatoes and walnuts in pesto rosso sauce	13,90 € Por.
Smoked salmon with spun egg and tartar sauce	14,90 € Por.
Shrimp and leek pie with tartar and romesco cold sauces	12,40 € Por.
Stuffed squid Catalan style	14,30 € Por.
Baked hake trunk with fennel vegetables	12,00 € Por.
Scallop au gratin with Iberian ham and prawns	14,90 € Por.
Sea bass supreme with leek and prawn sauce	15,90 € Por.
Monkfish with prawns in seafood sauce	18,90 € Por.
Stuffed free-range chicken (6 portions)	95,50 € Each.
Catalan-style stuffed capon (8 portions)	172,50 € Each.
Roast suckling pig with chestnut purée and apple sauce (8 port)	172,50 € Each.
Roasted shoulder of Iberian suckling pig with apple purée	34,50 € Por.
Duck confit in orange sauce with sweet potato purée	13,90 € Por.
Turkey thigh with Christmas stuffing	10,20 € Por.
Baked lamb shoulder with baked potato, pumpkin and rosemary	19,75 € Por.
Suckling pig tenderloin medallions in Pedro Ximenez sauce	12,00 € Por.
Mini beef tenderloin tournedos fillet with mushroom truffled cream	21,50 € Por.
Beef stew with moixernons (mushrooms)	12,90 € Por.
Veal meat roasted with onions and mushrooms	12,00 € Por.
Roast-beef with garnish	13,90 € Por.



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Cocktail for Christmas Holidays

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Menu 1 17,30 €

Iberian cured ham canapé
Caramelized duck foie with apple mini toast
Salmon with sour cream mini broquette
Focaccia of charcoal-grilled red peppers and goat cheese
roll au gratin (vegetarian)
Spinach and hummus croquettes (vegetarian)

Menu 2 33,35 €

Menu 2 is all the menu 1 plus :
Cheese and ham quiche
Mini pork loin in old mustard bread roll
Country sausage with wild mushrooms
Mini toastlet with anchovy from 'L'Escala` and tomato
Creamed spinachs tartlet (vegetarian)
Citrus marinated chicken lollipop

Menu 3 47,55 €

Menu 3 is all the menu 2 plus :
Prawn and pineapple thorn
Crab and baby shrimp canapé
Small glass of truffled potato mousse with garlic eels
Quinoa salad with avocado and vegetables little plate
Baby broad beans with prawns salad little plate