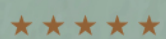




GROUP MENUS

MAS DE TORRENT

HOTEL & SPA



WELCOME APERITIF

Aperitif proposals designed to be served while standing as all guests gather.

WELCOME DRINK | 12€ per person

White and rosé wine produced at Finca Serena Mallorca

Red wine from local wineries D.O. Empordà

Beers, soft drinks, water, and fruit juices

IBERIAN APERITIF | 22€ per person

Hand-carved acorn-fed Iberian ham

Crystal bread with tomato, olive oil, and salt

White and rosé wine produced at Finca Serena Mallorca

Red wine from local wineries D.O. Empordà

Beers, soft drinks, water, and fruit juices

TRAMUNTANA APERITIF | 29€ per person

Hand-carved acorn-fed Iberian ham

Palafrugell Longaniza

Our XXL patatas bravas

Escalivada morsel with anchovy from L'Escala

Crystal bread with tomato, olive oil, and salt

White and rosé wine produced at Finca Serena Mallorca

Red wine from local wineries D.O. Empordà

Beers, soft drinks, water, and fruit juices

The aperitif service lasts 30 minutes.



MAS MENU

TO START

Pyrenees butter garum with black olive and anchovy on toast
Bread basket with extra virgin olive oil from Arbequina, Picual, and Empeltre
olives from Finca Serena Mallorca
Mas aperitif

TO SHARE

Crispy eggplant with cane honey
Cod carpaccio in the style of an "esqueixada"
Fried eggs with potatoes and spicy sobrassada

MAIN COURSE

Creamy Pals rice with artichoke, asparagus, and parmesan

TO FINISH

Catalan cream with Girona apple

Bread service, still and sparkling water, coffee and infusions, selection of homemade sweets

45 € per person



EMPORDÀ MENU

TO START

Pyrenees butter garum with black olive and anchovy on toast
Bread basket with extra virgin olive oil from Arbequina, Picual, and Empeltre
olives from Finca Serena Mallorca
Mas aperitif

STARTER

Seasonal vegetable cream from our kitchen garden

FISH

Cod loin with 'sanfaina', Catalan style ratatouille

MEAT

Meatballs stew with cuttlefish

TO FINISH

Caramelized French toast with coffee cream and burnt rum

Bread service, still and sparkling water, coffee and infusions, selection of homemade sweets

55 € per person



HERITAGE MENU

TO START

Pyrenees butter garum with black olive and anchovy on toast
Bread basket with extra virgin olive oil from Arbequina, Picual, and Empeltre
olives from Finca Serena Mallorca
Mas aperitif

FIRST COURSE

Creamy croquette of roast meat and Iberian ham
Cod fritter with Figueres onion and olive paste

STARTER

Artichoke flower with basil pesto and Catalan-style picada

FISH

Grilled monkfish with roast sauce and smoked butter gnocchi

MEAT

Duroc pork pluma with grilled vegetables and Girona apple

TO FINISH

Chocolate cake with vanilla chantilly

Bread service, still and sparkling water, coffee and infusions, selection of homemade sweets

65 € per person

WINE OPTIONS

OPTION 1

Finca Serena Blanco | Premsal Blanc
La Locomotora | Tempranillo | D.O.Ca Rioja
15 € / person

OPTION 2

Mas Oller Mar | Garnacha Blanca | D.O. Empordà
Espelt Vidivi | Garnacha Negra, Merlot | D.O. Empordà
20 € / person

OPTION 3

Fenomenal | Verdejo | D.O. Rueda
Venta Las Vacas | Tinta del País | D.O. Ribera del Duero
25 € / person

* Ask about our full wine selection for a personalized proposal.

OUR POLICIES

- Menu service duration: 1.5 hours.
- All rates include 10% VAT.
- Our prices are valid for groups of up to 50 guests. An additional charge may apply for furniture and tableware for larger groups.
- A prepayment of 50% of the contracted services is required to confirm the booking.
- The menu selection and the final number of guests are required 7 days before the event, as well as the payment of the remaining 50%.
- Free cancellation up to 15 days before the event.



MAS DE TORRENT

HOTEL & SPA



FOR MORE INFORMATION:

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