



## GROUP MENUS

MAS DE TORRENT

HOTEL & SPA



## WELCOME APERITIF

Suggestions for an aperitif designed to be served standing while 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

Beer, soft drinks, water, and fruit juices

### IBERIAN APERITIF | €22 per person

Hand-sliced acorn-fed 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

Beer, soft drinks, water, and fruit juices

### TRAMUNTANA APERITIF | €29 per person

Hand-sliced acorn-fed ham

Palafrugell longaniza sausage

Our XXL patatas bravas

Escalivada bite with L'Escala anchovy

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

Beer, soft drinks, water, and fruit juices

Aperitif service duration: 30 minutes



## MAS MENU

### TO START

Garum of Pyrenean butter with black olive and anchovy served with toast

Bread basket with arbequina, picual, and empeltre extra virgin olive oil  
de Finca Serena Mallorca

Mas aperitif

### STARTERS (to share)

Roast and Iberian ham croquettes

Open omelette with butifarra del perol sausage, spring garlic, and summer truffle

Zucchini flowers stuffed with Empordanés cheese in tempura

### MAIN COURSES (choose one)

Grilled turbot with its jus, garlic, and chilli, served with potatoes, baby onions, peppers, and pickled  
guindilla peppers

Hand-chopped steak tartare of Marela beef with confit potato and fried egg

Gratin paccheri pasta with Iberian pork secreto bolognese and organic sheep's cheese

### DESSERTS (choose one)

Egg flan with carquinyoli almond biscuit and whipped cream

Seasonal grilled fruit

Petit Four selection

### WINES

Finca Serena | V.T. Mallorca | Prensal Blanc

Espelt Valdiví | D.O. Empordà | Garnacha Negra

65 € por persona

The price includes VAT, bread service, still and sparkling water, coffee and herbal teas.



## AMPURDAN MENU

### TO START

Garum of Pyrenean butter with black olive and anchovy served with toast

Bread basket with arbequina, picual, and empeltre extra virgin olive oil  
de Finca Serena Mallorca

Mas aperitif

### STARTERS (to share)

100% Iberian acorn-fed ham, hand-sliced (100g)

Open omelette with butifarra del perol sausage, spring garlic, and summer truffle

### MAIN COURSES (choose one)

Grilled monkfish with black garlic velouté and fried potatoes

Beef sirloin with Café de Paris butter

Creamy Pals rice with artichokes, asparagus, and parmesan

### DESSERTS (choose one)

Xuxo pastry from Girona filled with caramelised apple and milk chocolate ice cream

Seasonal grilled fruit

Petit Four selection

### WINES

MarMarqués de Riscal | D.O Rueda | Sauvignon Blanc

La Locomotora | D.O. Ca. Rioja | Tempranillo

65 € por persona

The price includes VAT, bread service, still and sparkling water, coffee and herbal teas.

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## OUR POLICIES

- Menu service duration: 1.5 hours.
- All rates include 10% VAT.
- Prices valid for groups of up to 50 guests. Additional charges for furniture and tableware may apply for larger groups.
- To confirm a booking, a 50% prepayment of contracted services is required.
- Menu choice and final guest count must be provided 7 days prior to the event, along with the remaining 50% payment.
- Free cancellation up to 15 days before the event.

FOR MORE INFORMATION:

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