



GROUPS MENUS

MAS DE TORRENT

HOTEL & SPA



WELCOME DRINK & APPETIZER

Appetizers will be served while welcoming guests.

WELCOME DRINK | € 12 per person

White and rosé wine from our own production at Finca Serena Mallorca

Red wine from local wineries D.O. Empordà

Beers, soft drinks, water and fruit juices

IBERIAN APPETIZER | € 22 per person

Hand-cut Iberian ham

Crystal bread with tomato, oil and salt

White and rosé wine from our own production at Finca Serena Mallorca

Red wine from local wineries D.O. Empordà

Beers, soft drinks, water and fruit juices

APERITIU TRAMUNTANA | € 29 per person

Hand-cut Iberian ham

“Llonganissa” long pork meat cut from Palafrugell

Our “patata brava” XXL spacy potatoes

Bit of “escalivada” roasted vegetables with anchovy from L’Escala

Crystal bread with tomato, oil and salt

White and rosé wine from our own production at Finca Serena Mallorca

Red wine from local wineries D.O. Empordà

Beers, soft drinks, water and fruit juices

The service will remain open for 30 minutes.



MENU MAS

TO ENTRETAIN

Pyrenean butter garum with black olive and anchovies
Extra virgin olive oil of “albequina, picual and empeltre”
from Finca Serena Mallorca
Ramon Freixa bread basket
Our amuse-bouche

TO SHARE

Our signature house roasted meat and Iberian ham croquette
Salt cod fritters with onions from Figueras and black olives tapenade
Grilled “mollete” bread with Iberian ham, truffle and “Tou dels Til·lers” cheese

TO CHOOSE

Creamy rice from Pals with vegetables and red prawns from Palamós
or
Charcoal grilled cockerel with masked potatoes

TO FINISH

Egg custard with traditional « carquinyoli » biscuit

Still and sparkling water, coffee and tea, homemade sweets tray

€ 45 per person



MENU EMPORDÀ

TO ENTRETAIN

Pyrenean butter garum with black olive and anchovies
Extra virgin olive oil of “albequina, picual and empeltre”
from Finca Serena Mallorca
Ramon Freixa bread basket
Our amuse-bouche

STARTER

Vermouth pear salad with foie micuit, walnuts and cottage cheese from Fonteta

FISH

Roasted sea bass from Palamós fish market with potatoes, tomato confit,
olives and shallot vinaigrette

MEAT

Marinated Duroc pork shoulder with “escalivada” roasted vegetables
and local apple from Girona

TO FINISH

The traveler “xuixo” (Catalan pastry filled with custard cream)

Still and sparkling water, coffee and tea, homemade sweets tray

€ 55 per person



MENU HERENCIA

The classics from Ramón

TO ENTRETAIN

Pyrenean butter garum with black olive and anchovies
Extra virgin olive oil of “albequina, picual and empeltre”
from Finca Serena Mallorca
Ramon Freixa bread basket
Our amuse-bouche

TO START

Our signature house roasted meat and Iberian ham croquette
Salt cod fritters with onions from Figueras and black olives tapenade

STARTER

Potato ravioli filled with black pudding and “ganxet” local white beans

FISH

Cod loin like in “Freixa Tradició” with spinach, dried plum and aioli

MEAT

“Fricandó” Girona beef stew, senderuela mushrooms and potatoes

TO FINISH

The best chocolate cake you will eat today

Still and sparkling water, coffee and tea, homemade sweets tray

€ 60 per person

OUR WINE SELECTION

OPTION 1

Finca Serena Blanco | Premsal Blanc | V.T. Mallorca | **Own production wine*
Rayos Uva | Oliviere Riviere | Tempranillo, Garnacha, Graciano | D.O.Ca Rioja
€ 15 / person

OPTION 2

Menade | Verdejo | D.O. Rueda
Figuro 4 Roble | Bodegas Garcia Figuro | Tempranillo | D.O. Ribera del Duero
€ 20 / person

OPTION 3

Mas Oller Mar | Carles Esteve | Picapoll, Malvasia | D.O. Empordà
Camino | Terra Remota | Syrah, Garnacha negra, Cabernet Sauvignon | D.O. Empordà
€ 25 / person

OPTION 4

Domaine Fèvre | Nathalie & Gilles | Chardonnay | A.O.C. Chablis
Charles Vienot | Pinot Noir | A.O.C. Bourgogne
€ 30 / person

* Please ask for our entire wine selection for a personalised proposal.

OUR POLICIES

- All prices include VAT. These prices are valid for groups up to 40 guests.
- To formalise the reservation a prepayment of 50% of contracted services is required.
- 50% of the remaining amount and the selection of dishes will be requested 7 days before the event.
- The final number of diners is required 48 hours before the service.
- Free cancelation up to 15 days before the event.



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★★★★★

FOR MORE INFORMATION:

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