



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  
“Mollete” bread with smoked salmon, rocket and Brie cheese

### TO CHOOSE

Creamy rice from Pals with vegetables and red prawns from Palamós  
or  
Grilled free-range chicken with roasted leeks

### 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

Empordà duck with grilled pears, crushed potatoes, and olive oil

### 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 H  RENCIA  
*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

Artichoke flower with basil pesto and “picada” Catalana minced dry fruit

FISH

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

MEAT

Cannelloni of three roasted meats with truffle béchamel and roast juice

TO FINISH

“Bisbalenc” with apple tatin and vainilla

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  
Finca Resalso | Emilio Moro | 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.

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### 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 cancellation up to 15 days before the event.



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