

Christmas menu

2018

SWORD MENU



To share:

Croquettes, fried artichokes, provolone cheese, fried pepper from Padron, and toast

Main course:

Grilled sword (big skewer): grilled meats and vegetables

Dessert:

Homemade creme brulée with cream or lemon sherbet

Drinks: wine or sangria's wine and still mineral water

Coffee

28€ VAT included

BRASA MENU



To share:

Goat cheese salad, grilled artichoke, croquettes, mini cheese fondue and toast

Main course:

Meat veal (Argentine cut)
Accompaniments: baked potatoes and dried beans

Dessert:

Brownie with vanilla ice cream or lemon sherbet

Drinks: wine or sangria's wine and still mineral water

Coffee

29€ VAT included

GRILLED MENU



To share:

Roasted vegetables, grilled artichokes, provolone cheese, fried pepper from Padron and toast

Main course:

Grilled meat: "botifarra" (sausage), "botifarra negra" (black sausage), pork rib, chicken and lamb
Accompaniments: baked potatoes and dried beans

Dessert:

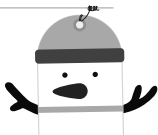
Cardinale (biscuit with cream and hot chocolate) or lemon sherbet

Drinks: wine or sangria's wine and still mineral water

Coffee

30€ VAT included

NOEL MENU



To share:

Ham, grilled artichokes, provolone cheese, girgoles (mushrooms) and toast

Main course:

Iberian pork or grilled squid

Accompaniments: baked potatoes and dried beans

Dessert:

Chocolate coulant or lemon sherbet

Drinks: wine or sangria's wine and still mineral water

Coffee

33€ VAT included

MENÚ GOURMET



To start:

Homemade cannelloni or goat's cheese salad

Main course:

Beef steak or Grilled turbot

Accompaniments: baked potatoes and dried beans

Dessert:

Choose from the menu

Drinks: Mas dels Mets (Montsant) or sangria's wine or sangria's cava and still mineral water

Coffee

35€ VAT included

MAUR

PIZZERÍA • BRASERÍA

C/Muntaner nº 121
tel.: 93 454 88 69

C/Urgell nº 9
tel.: 93 423 98 29

www.maur.es