

TASTING MENU

Menu created by Miquel Guimerà, executive chef at Paradís Gourmet

Matzo bread

First course

Aubergine mutabal

Borscht

Hummus with hake

Second course

Meat cholent (traditional Sabbath dish)

Rosh Hashanah tzimmes (Jewish New Year tzimmes)

Lamb koftas

Dessert

Passover (Pesach) brownies

Spice cake

Jewish apple strudel

Wines

Castell d'Argars D.O Terra Alta white verdejo

Xenius D.O Penedès red

Alday brut nature cava

Mineral water and coffee

VEGETARIAN MENU

Matzo bread

First course

Aubergine mutabal

Borscht

Hummus

Second course

Chargrilled seasonal vegetables

Dessert

Passover (Pesach) brownies

Spice cake

Jewish apple strudel

CHILDREN'S MENU

Macaroni in tomato sauce

Veal escalope and chips

Surprise ice cream sundae