

# Great Tasting Menu

We offer you a gastronomic trip through our newest dishes  
accompanied by wines that have surprised and captivated us

## Great Menú Appetizer

Sparkling wine Les Voranes Brut Nature 2020 Bufadors (Corpinnat)

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## SCALLOP “SALPICON” WITH AVOCADO ICE CREAM AND CORAL POWDER OF SCALLOP

(Scallop from Dieppe in Normandy)

White wine Natural Els Arpiots 2023 La Fita Penedés

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## PEAS FROM EL MARESME WITH “PANNA COTTA” OF ROASTED ONION AND BLACK TRUFFLE FROM GRAUS

Red wine Les Petits Roches 2022 Charles Joguet (Chinon, Francia)

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## VIA VENETO SPANISH OMELETTE

(New version of our omelette: with Joselito streaky bacon and Imperial Golden Caviar)

Champagne Bollinger La Grande Année 2014

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## “ROMESCADA” OF SCORPION FISH WITH WHITE KIDNEY BEAN

(Scorpion fish and romesco stew)

White wine L’Avi Arruñi 2016 Terra Alta in Magnum bottle

*Exclusive format for Via Veneto*

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## BRESSE “COQUELETTE” IN TRUFFLE “BLANQUETTE”

(Stewed and poached chicken in blanquette sauce with mushrooms)

Red wine La Servil 2023 Bodegas Cerrón Jumilla

*Prephylloxeric Vineyard*

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## SELECTION OF CATALAN CHEESES FROM EL PIRINEO

Castell-Llebre (goat, Peramola Lleida), La Gàrgola (sheep, Monasteri del Miracle Solsonès), Tometa (cow, La Seu d’Urgell)

Oloroso Costero Viejo Solera “El Cuartito” Bodegas del Río (Sanlúcar de Barrameda, Cádiz)

*Damajuana exclusive format for Via Veneto*

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## THE NEW CHOCOLATE DESSERT

Moscatel Viejo Los Cuartillos Bodega Primitivo Collantes (Chiclana de la Frontera)

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Price with wine pairing: 230€

Price without wine pairing: 165€