

GOURMET MENU - ONE OCEAN AREA

LUNCH 14-18 OCTOBER 2026, 1:00-4:00 PM

(111)
CAL BLAY
DES DE 1982

STARTERS

Duck magret salad, pickled vegetables, green apple and baby greens
Confit tomato salad, burrata stracciatella, basil and L'Escala anchovy
Garlic prawn ravioli, tender greens and prawn vinaigrette
Boletus and Reus hazelnut cream with crunchy Iberian ham sphere

MAIN COURSES

Slow-cooked beef, vegetables, mushrooms and Pedro Ximénez sauce
Hake supreme, Kalamata olive parmentier, tomato and caper vinaigrette
Aged beef loin, piquillo peppers and truffled parmentier

DESSERTS

Pineapple, lime and coconut tartare with crumble
Yogurt mousse with red berries and crisps
Caramelized apple, Tahitian vanilla ice cream and crumble
Chocolate textures

BEVERAGES

Bread and mineral water
One soft drink or one glass of white or red wine per person
Coffee or tea with petit fours

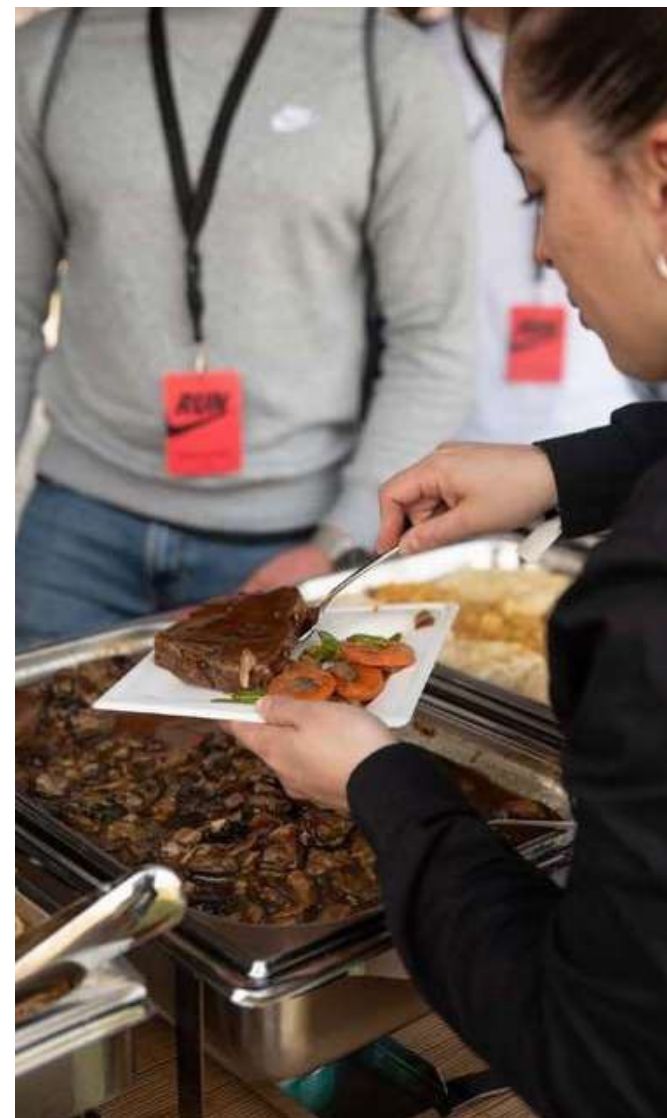


OPEN BUFFET

OUTDOOR TERRACE - THE SEA GARDEN

LUNCH BUFFET, 14-18 OCTOBER 2026, 1:00-4:00 PM

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OPEN BUFFET

OUTDOOR TERRACE - THE SEA GARDEN

35€ PER PERSON

SOUPS

Cream of zucchini

Vichyssoise

SALADS

Lentil and quinoa salad with vegetable vinaigrette

Spinach, orange and feta salad

MAIN COURSES

Cannelloni with boletus cream and Parmesan

Gratin cod with caramelized apple

Iberian pork with assorted vegetables

SIDE DISHES

Sautéed vegetables

Traditional Cerdanya trinxat

A SWEET FINISH

Fresh seasonal fruit

70% chocolate passion

Catalan cream with carquinyoli powder

Assorted artisan ice cream

Nutella fritters

DRINKS

Water, glass of wine, bread and coffee

Soft drinks or beer not included

OPEN BAR – MOLL DE LA FUSTA & BLUE WAVE

DRINK & SNACKS – 10:00AM – 07:00PM



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DRINK & SNACKS – 10:00AM – 07:00PM

SANDWICHES

Roast chicken and Gouda bikini sandwich	€11.00
Iberian ham, Brie and truffle bikini sandwich	€11.00
Pork loin focaccia, cheese and caramelized onion	€11.00
Iberian ham flautín	€9.50
Smoked salmon bagel, cream cheese and mustard	€10.00
Vegetable bagel	€10.00
Frankfurter with crispy onion	€8.50
Double Chicken & Cheddar Burger	€13.00
Double Beef & Cheddar Burger	€13.00
Heura vegan burger with vegan cheese	€13.00



OPEN BAR - MOLL DE LA FUSTA & BLUE WAVE

DRINK & SNACKS – 10:00AM – 07:00PM

SWEETS

Butter croissant	€2.80
Chocolate croissant	€2.80
Donut	€2.80
Cookie	€3.50
Sugar coca pastry	€3.50

PANTRY

Fuet sticks with breadsticks	€7.00
Parmesan crisps with breadsticks	€7.00
Salted almonds	€5.00
Mixed olives	€5.00
Anchovy gilda	€3.50
Boquerón gilda	€3.50
Pack of 3 gildas	€8.00
Chips	€3.80
Ravich mixed nuts	€4.75
Pickled mussels	€6.50
Cockles	€10.00



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SOFT DRINKS

Water	€2.50
Coffee	€2.50
Soft drinks	€3.50
Juices	€3.50
Beer	€4.00

WINE* (The wine selection may vary depending on availability.)

Masia Freye Parellada Muscat	€5.50 / €24.50
Masia Freye Syrah Tempranillo	€5.50 / €24.50

CAVA* (The cava selection may vary depending on availability.)

Vallformosa Col·lecció Brut Nature	€6.50 / €28.50
Vallformosa Col·lecció Rosé Pinot Noir	€6.50 / €28.50
Vallformosa 0.0%	€5.50 / €24.50

COCKTAILS

Mojito	€10.50
Virgin mojito	€8.50
Vallformosa Spritz Orange	€7.50
Vallformosa Spritz Lemon	€7.50
Vallformosa Spritz Bellini	€7.50
Mixed drinks	€10.50

GOURMET TAPAS - MOLL DE LA FUSTA CHILL OUT

GOURMET TAPAS SELECTION

Boletus, foie gras and truffle risotto	€14.00
House-cured salmon with mustard and dill	€13.00
Creamy prawn Russian salad	€12.00
Iberian ham tapa with breadsticks	€11.00
Catanias and carquinyolis	€9.00

