Mas
LA BOELLA
EVENTS

CORPORATE EVENTS

MENUS

Corporate events, meetings, and presentations

Welcome!

To enjoy the best gastronomic experience, we have prepared a variety of Menus made with local products and Km 0.

Below, we provide you with different culinary options, all of them prepared in our kitchen, offering different options so that we can adapt to any taste, always seeking customer satisfaction.









Menu nº1

APPETIZER

Caramelized hazelnuts

Cod tartare with tomato chutney and apple

Homemade Iberian ham croquettes

STARTERS

Prawn carpaccio with melon pearls and citrus oil

'Escalivada cake' with Iberian ham, goat cheese and hazelnut oil

MAIN COURSES

Beef confit with foie, truffle sauce and sweet potato

Grilled squid and prawns based on their ink with vegetables

DESSERT

Special Coulant La Boella with its ice cream /

'The piña colada'

Includes water, soft drinks, coffees and "petit fours"

Menu nº2

APPETIZER

Caramelized hazelnuts

Vegetable crisp

COLD DELIGHTS

Foie chocolate with fantasy

Seasonal soup

Avocado coca with anchovy

Cod confit with tomato chutney

Iberian ham shavings and bread with tomato

HOT DELIGHTS

Tarragonés red prawn skewer

Mix of homemade Iberian ham and mushroom croquettes

Baby squid cone

Iberian rib mini brioche

STARTERS

Dice of salmon in citrus, prawns with its avocado and tomato tartare

'Coca de escalivada' with Iberian ham, prawns and hazelnut oil

MAIN COURSES

Iberian sirloin with foie and caramelized apple with truffle sauce

Grilled sea bream with carved potato and cabbage with shrimp juice

DESSERT

Chocolate and hazelnut 'namelaka'

Mojito sorbet with macerated strawberries

Includes water, soft drinks, coffees and "petit fours"

*It is necessary to choose a dish for the whole group. The price is per person.

Menu nº3

APPETIZER

Caramelized hazelnuts

Vegetable crisp

COLD DELIGHTS

Foie chocolate with fantasy

Seasonal soup

Avocado coca with anchovy

Cod confit with tomato chutney

Iberian ham shavings and bread with tomato

HOT DELIGHTS

Grilled prawn skewer

Mix of homemade Iberian ham and mushroom croquettes

Baby squid cone

Iberian rib mini brioche

STARTERS

Smoked salmon and prawn salad with herring caviar vinaigrette

Mushrooms with prawns, duck ham, brie cheese and sea urchin oil

MAIN COURSES

Iberian pork marinated in Provencal herbs with mustard sauce

Grilled sea bass with seasonal vegetables and romesco sauce

DESSERT

Homemade apple tatin with vanilla ice cream

Our version of cheesecake

Includes water, soft drinks, coffees and "petit fours"

Menu nº4

APPETIZER

Caramelized hazelnuts

Vegetable crisp

COLD DELIGHTS

Foie chocolate with fantasy

Seasonal soup

Avocado coca with anchovy

Cod confit with tomato chutney

Iberian ham shavings and bread with tomato

HOT DELIGHTS

Grilled prawn skewer

Mix of homemade Iberian ham and mushroom croquettes

Baby squid cone

Iberian rib mini brioche

STARTERS

Braided king shrimp with prawns and ham and pine nut emulsion

Laminated warm octopus on mashed potatoes and romesco cream

MAIN COURSES

Grilled beef tenderloin with La Boella aging wine sauce

Turbot with spinach sprouts, cherry tomatoes and chanterelle oil

DESSERT

Matcha tea ingot with yuzu and white chocolate

Orange and ginger sorbet with cinnamon foam

Includes water, soft drinks, coffees and "petit fours"

*It is necessary to choose a dish for the whole group. The price is per person.

Menu nº5

APPETIZER

Caramelized hazelnuts

Vegetable crisp

COLD DELIGHTS

Foie chocolate with fantasy

Seasonal soup

Avocado coca with anchovy

Cod confit with tomato chutney

Iberian ham shavings and bread with tomato

HOT DELIGHTS

Grilled prawn skewer

Mix of homemade Iberian ham and mushroom croquettes

Baby squid cone

Iberian rib mini brioche

STARTERS

Prawns with scallops on textures of caramelized vegetables

Temperate seafood mosaic with tomato and mushroom vinaigrette

MAIN COURSES

Traditional beef tenderloin with foie micuit and Priorat wine sauce

Grilled monkfish loin with seasonal vegetables

DESSERT

Hazelnut and chocolate mousse with caramel crumble

Red fruits with sweet jelly and raspberry sorbet

Includes water, soft drinks, coffees and "petit fours"

WINERY

INCLUDED IN ALL MENUS

WHITE WINE

Rantamplan, D.O. Verdejo

Vinyes del Grau, D.O. Terra Alta

RED WINE

Els Nanos de Josep Foraster, D.O. Conca de Barberà

Ca N'Estruc, D.O. Tarragona

CAVA

Maria Brut Nature D.O. Cava.

Adernats Brut Nature, D.O. Cava.

*It is necessary to choose a dish for the whole group. The price is per person.

Cocktail menus

MINIMUM 30 PEOPLE

APPETIZER WITH SUPPLEMENT
FIDEUÁ AND/OR BLACK RICE

OPEN BAR OF DRINKS. COFFEES, WINES AND CAVAS.

Menu nº1

APPETIZER

Caramelized hazelnuts

Vegetable crisp

COLD DELIGHTS

Foie chocolate with fantasy

Seasonal soup

Cod confit with tomato chutney

Maki roll and vegetable sushi from La Boella

Iberian ham shavings with bread and tomato

Salmon tartare with herring caviar

Avocado coke with oily fish

Buffalo mozzarella skewer with cherry tomato and pesto

HOT DELIGHTS

Mozzarella and truffle bikini

Quail egg with Mallorcan sobrassada

Baby squid cone

Iberian ham croquettes

Monkfish lollipop with tempura

Shrimp brochette flavored with Arbequina oil

Mini beef burger and brie cheese

GOURMET ISLAND

Five cheese varieties of D.O.

Two varieties of Iberian

Four varieties of Catalan sausages

DESSERT

Assortment of pastries

Fruit skewers

Menu nº2

APPETIZER

Vegetable chips

Crispy bread

Caramelized hazelnuts

COLD DELIGHTS

Foie chocolate with fantasy

Seasonal soup

Cod confit with tomato chutney

Maki roll and vegetable sushi from La Boella

Iberian ham shavings with bread and tomato

Salmon tartare with herring caviar

Avocado coke with oily fish

Buffalo mozzarella skewer with cherry tomato and pesto

HOT DELIGHTS

Mozzarella and truffle bikini

Quail egg with Mallorcan sobrassada

Baby squid cone

Iberian ham croquettes

Monkfish lollipop with tempura

Shrimp brochette flavored with koroneiki oil

Iberian fillet brochette with mustard sauce

Beef cube confit with wine sauce and truffle purée

GOURMET ISLAND

Four varieties of Catalan sausages

Eight cheese varieties of D.O.

Three varieties of Iberian

Selection of smoked meats with garnish

DESSERT

Assortment of pastries

Fruit skewers

Contact

Hotel Mas La Boella T-11, Exit 12

43110, Tarragona

+34 977 77 15 15

laboella.com

ventas@laboella.com