

A PLACE FOR WINE AND MEETINGS

Remembering the times of the grape harvest, the carts full of wooden carriers perfumed with the aroma of grapes, the gatherings around the table and the eternal environment of the countryside.



CELLER 1923

WINE BAR

ENGLISH



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WINE BAR

ORIGIN MENU

1923 Salad. Lettuce, sweet potato, apple, asparagus, quail egg, sunflower seeds, pine nuts and vinaigrette from the Alberas

White and black sausage, Cal Tomàs “longaniza” and Duroc Ham Casa Batallé

Peasant’s bread

Our legumes of the day

“Trinxat” of “perona” green beans, potato, and Duroc sausage

Crème caramel with cream

PRICE **38€**

WITH WINE PAIRING **55€**

Includes Cava Stars Brut Reserva, Inspirador White, Red Wine 5 Finques. Water and coffee.

This menu will be served to the entire table.

VAT included. Your waiter can provide a list of allergens upon request.



CELLER 1923

WINE BAR

TERROIR MENU

1923 Salad. Lettuce, sweet potato, apple, asparagus, quail egg, sunflower seeds, pine nuts and a vinaigrette from the Alberas

Anchovies, olives and piparras

Coca bread with tomato and D.O. Empordà olive oil

Peasant's bread

Stewed guinea fowl, its juice and mushrooms

Platter of 5 local cheeses selected by Toni Gerez, with jam and quince

Fresh cheese "mató" with honey

PRICE **52€**

WITH WINE PAIRING **78€**

Includes Cava Stars Touch of Rosé, Red Wine Finca La Garriga, Garnatxa Dolça 12 Years. Water and coffee.

This menu will be served to the entire table.

VAT included. Your waiter can provide a list of allergens upon request.