

Pairing option Oller del Mas

Vermouth de l'Oller 2020

Picapoll Negre

Unfiltered amber color. On the nose we look for complexity, the fusion between citrus and sweet spices, and the aromatic herbs

Bernat Rosat 2019

Syrah, Picapoll Blanc and Picapoll Negre

Pale red color, clean and bright. It has intense red fruit aroma. It is lightly scented with notes of cherry and strawberry lollipops with a very well balanced acidity. The taste is long, round, very sweet and refreshing at the same time.

Bernat Blanc de Picapolls 2020

Picapoll white and Picapoll red

There is a complex combination of aromas belonging to white fruits like peach, pear and litchi. It also has slight presence of herbaceous notes

Bernat Negre 2018

Merlot, Syrah, Picapoll Negre and Picapoll Blanc

Brilliant and intense red color. Fresh and complex scents provided by sweet, fruity, balsamic and spicy notes as well as a bit toasted. On the palate, the wine taste is fresh, fruity and spicy with a well balanced acid

Cocktail by David Navarro

25.00€



HERETAT **OLLER** EST. 964
del MAS

Tasting menu Bages 964

Winter 2021

Welcome to Oller del Mas

A special night, a meal with family or a reunion with friends. A menu to enjoy the pleasures of our gastronomy, the products of the land and our wines, which are the result of the landscape that surrounds us.

A story to live, a story to tell

From the entire team of Oller del Mas...

Enjoy your meal!

BAGES 964

Bages 964 tasting menu

Tasting of Oller oil with bread from the mother oven of the Forn Antic

Our cod guild

Crispy male banana with carabiner in the style of pibil

Filipino potato, steak tartar of Galician beef matured and
avocado ice cream and jalapeños

Curry chicken "cornetto"

The calçotada of Oller del Mas

Idiazabal donut, semi-cured Iberian prey and truffle emulsion

Cured monkfish in red wheat shiokoji squared, grilled Maresme peas
and sea buckthorn velouté with green curry

Segovia pork with tomato miso mojo, tartar from
apple and fennel and pickles

Ginger passion

* Catalan cheese tasting option (+ 8 €)

Goat curd, honey ice cream and fermented honey

Petit fours

59.90€

Our menus can be modified according to the temporary nature of the
products

Big Bages 964 tasting menu

Tasting of Oller oil with bread from the mother oven of the Forn Antic

Our cod guild

Crispy male banana with carabiner in the style of pibil

Filipino potato, steak tartar of Galician beef matured and
avocado ice cream and jalapeños

Curry chicken "cornetto"

The calçotada of Oller del Mas

Idiazabal donut, semi-cured Iberian prey and truffle emulsion

Balfegó red tuna tartare with limeña cause and yellow pepper tiger milk
Maresme peas sautéed with Valls calçots, smoked Carpier eel and truffle

Cured monkfish in shiokoji of red wheat squared, beans
and sea nettle velouté with green curry

Segovia pork with tomato miso mojo, tartar from
apple and fennel and pickles

Ginger passion

* Catalan cheese tasting option (+ 8 €)

Goat curd, honey ice cream and fermented honey

Petit fours

75.00€

Our menus can be modified according to the temporary nature of the
products

