



Casa Rafols together with the beer company Mahou San Miguel, established in 1890, has selected different kinds of bottled beers as well as 5 not pasteurized and elaborate in the establishment itself.

| On tap beer | Pairing | | |
|---|---|---|------------|
| SAN MIGUEL <i>The effervescence and the characteristic soft bitter end of San Miguel will help soften the pepper's spiciness.</i> | Sweet green peppers | | |
| PORTLAND <i>The citrus and herbal notes offered by the hops present in San Miguel Portland round off the marine flavor of the anchovy.</i> | Cantabrie's anchovies with extravirgin olive oil | | |
| MUNICH <i>The balanced flavor of San Miguel will allow us to enjoy all the flavor of foie gras and appreciate the intense aroma of foie gras.</i> | Truffled fried eggs with foie gras | | |
| HONG KONG <i>The soft notes of hops present in San Miguel Hong Kong enhance the flavor of the mussel.</i> | Steamed mussels | | |
| BRUJAS <i>The caramelized of the malts of San Miguel Brujas accompanies the grilled octopus in the mouth and serves as a complement to the smoked notes of the paprika</i> | Grilled octopus & puré with smoked paprika | | |
| DORCHESTER <i>San Miguel Dorchester has an intense flavor capable of sustaining and accompanying in the mouth the cured notes of this long-maturing meat.</i> | Grilled low loin, matured 5 weeks, with "piperrada" | | |
| <i>After tasting our beers, choose the one that best matches with the dessert. We recommend Munich or Dorchester.</i> | Dessert | | |
| | Apple pie with crème brûlée & icecream | | |
| Nº1 | PAIRING MENU |  | 40€ |