Windsor

CUINA DE PRODUCTE

Thank you for trusting Windsor; it will be a pleasure to serve you.

Choose your menu
Feel free to combine the menus so you can find a combination according to your liking.
We will adapt the preparations to the needs that may arise: Allergies, intolerances ...

Make your reservation request
Requests must be made by email:
info@restaurantwindsor.com

Confirm your reservation
• Group menus are confirmed by the full prepayment of the services ordered.
• Prepayment implies acceptance of the terms and conditions detailed in the document **Restaurant's Confirmation and Cancellation Policy**.

Committed to sustainability
Biosphere Sustainable Lifestyle seal.

We are proud to announce that in 2022 were awarded with the seal Biosphere Sustainable Lifestyle Seal which accredits us as a sustainable restaurant. We apply this principle both in internal management and in relationships with clients, suppliers, the staff, and the community that surrounds us. We are convinced that our commitment and way of doing things contribute to a **#RestauracioSostenible**.

At Windsor we believe that sustainability is the key element that will allow tourism to remain one of the world's main economic engines.

Our premise is to offer a sustainable, balanced, and healthy restoration, where environmental quality, energy efficiency and social value are basic. We source seasonal and local products **#Km0**, we work to reduce the generation of waste **#RestaurantResiduZero** and avoid food waste **#AlimentacioSostenible**.

Maria Junyent and Tomàs Hurtado
Directors of Group

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88
restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

CONFIRMATION AND CANCELATION POLICIES:

CONFIRMATIONS

• The definitive confirmation of the reservation is done once the transfer or C.C. authorization is sent by e-mail: **info@restaurantwindsor.com**
• It is really necessary to include the date and name of the reservation in the bank transfer/C.C. authorization so that it can be easily identified.
• If the deposit has not been received within the settled period, the restaurant will use the pre-booked space at its own convenience.

MODIFICATIONS ON THE NUMBER

• The number of menus confirmed 24 hours before the event, will be the number charged, regardless of how many are in attendance.
• Modifications to the final number are accepted up to 24 hours before the date and time of the event. These reductions can be a maximum of 15% of the total reserved menus.
• Modifications on the number of guests must be informed through e-mail: **info@restaurantwindsor.com**

CANCELACIONES

• Up to 15 days before the event, **100% of the prepayment is refunded**.
• Up to 10 days before the event, **75% of the prepayment is refunded**.
• Up to 5 days before the event, **50% of the prepayment is refunded**.
• Less than 5 days before the event, **no prepayment will be refunded**. The deposit will be billed as a cancellation and cannot be used for future events.
• In case of No Show (total o partial), the customer assumes the cancellations of the guests who did not show, **paying the 100% of the ordered menus**.

MAJOR CAUSE

• Unpredictable atmospheric phenomena such aa earthquakes, hurricanes or floods are major cause. So are hte riots, although the scheduled strikes are ruled out. Diseases, other than those required by law to contain or restrict movement, are not major causes. In any case, these causes would justigy the people affecte, not the others who may be part of the group or reserve.

Windsor

CUINA DE PRODUCTE

WELCOME 0

Home made potatoes crisps
Natural cured Yeye olives
Cava, beers and soft drinks

Price: 12.90 € (10% VAT included)

WELCOME 1

Fresh made eggplant fritters (1,5 pieces)
Cheese sticks with olive oil and pepper
Lentil crisps
"Carn d'olla" and ham croquette (1 piece)
Natural cured Yeye olives
Cava, beers and soft drinks

Price: 21.50 € (10% VAT included)

WELCOME 2

Fresh made eggplant fritters (1,5 pieces)
Cheese sticks with olive oil and pepper
Lentil crisps
"Carn d'olla" and ham croquette (1 piece)
Natural cured Yeye olives
Jabugo cured ham and tomato bread (1,5 pieces)
"Tempura" fried prawns (1 piece)
Cava, beers and soft drinks

Price: 29.50 € (10% VAT included)

WELCOME 3

Fresh made eggplant fritters (1,5 pieces)
Cheese sticks with olive oil and pepper
Lentil crisps
"Carn d'olla" and ham croquette (1 piece)
Natural cured Yeye olives
Jabugo cured ham and tomato bread (1,5 pieces)
"Tempura" fried prawns (1 piece)
Tuna chunk marinated in soya and Ginger (1 piece)
Beef tartar (1 piece)
Cava, beers and soft drinks

Price: 39.50 € (10% VAT included)

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88
restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

MENU 1

Frisée lettuce, crispy and fondant cheese,
beetroot tartare, goji and pomegranate vinaigrette

Boned veal chunk with picked carrot purée and organic chards

Lemon custard with meringue and orange caramel reduction

Coffee, infusions and chocolate “panots”

WINES

White wine Raimat Chardonnay D.O. Costers del Segre
Red wine Fra Guerau D.O. Montsant

Mineral water

Price: 65.00 € (10% VAT included)

By preordering a menu, you are accepting the restaurant’s cancellation policy

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88
restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

MENU 2

Light ravioli filled with mushrooms,
foie gras and parmesan with a porcini mushrooms sauce

Low temperature confit cod loin with dried tomatoes,
onion, spring garlic, basil, capers and potatoes

70% black chocolate ganache,
orange cream and crumble

Coffee, infusions, and chocolate “panots”

WINES

White wine Raimat Chardonnay D.O. Costers del Segre
Red wine Fra Guerau D.O. Montsant

Mineral water

Price: 65.00 € (10% VAT included)

By preordering a menu, you are accepting the restaurant’s cancellation policy

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88
restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

MENU 3

Frisée lettuce, crispy and fondant cheese,
beetroot tartare, goji and pomegranate vinaigrette

.....

Grilled hook-caught hake supreme with
green curry rice and pil-pil sauce
or
Boned veal chunk with picked carrot purée and organic chards

.....

70% black chocolate ganache,
orange cream and chickpea crumble

.....

Coffee, infusions and chocolate "panots"

WINES

White wine Raimat Chardonnay D.O. Costers del Segre
Red wine Fra Guerau D.O. Montsant

Mineral water

Price: 75.00 € (10% VAT included)

Menu not available for groups bigger than 38 people

The dishes to choose from are available up to a number equivalent to 70% of the ordered menus

By preordering a menu, you are accepting the restaurant's cancellation policy

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88
restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

MENU 4

Light ravioli filled with mushrooms,
foie gras and parmesan with a porcini mushrooms sauce

.....

Low temperature confit cod loin with dried tomatoes,
onion, spring garlic, basil, capers and potatoes
or
Stewed farmhouse chicken drumstick with Catalan-style rice

.....

Red Berry emulsion with its coulis and fresh fruit

.....

Coffee, infusions and chocolate “panots”

WINES

White wine Raimat Chardonnay D.O. Costers del Segre
Red wine Fra Guerau D.O. Montsant

Mineral water

Price: 75.00 € (10% VAT included)

Menu not available for groups bigger than 38 people

The dishes to choose from are available up to a number equivalent to 70% of the ordered menus

By preordering a menu, you are accepting the restaurant’s cancellation policy

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88
restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

MENU 5

Grilled scallops salad with confit leeks and warm romesco sauce

.....

Grilled turbot supreme, eggplant, green beans,
miso and sesame seeds

.....

Fresh fruit chunks with passion fruit ice-cream

.....

Coffee, infusions and chocolate “panots”

WINES

White wine Raimat Chardonnay D.O. Costers del Segre
Red wine Luis Cañas crianza D.O.Ca. Rioja

Mineral water

Price: 85.00 € (10% VAT included)

By preordering a menu, you are accepting the restaurant’s cancellation policy

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88
restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

MENU 6

Light king prawn, leek and carrot cannelloni
with coral reduction

Black Angus beef 22hs 70ºC
with organic vegetables and potatoes

Catalan custard cream in our own way
(catalan custard foam, toffee ice-cream and lemon jelly)

Coffee, infusions and chocolate “panots”

WINES

White wine Raimat Chardonnay D.O. Costers del Segre
Red wine Luis Cañas crianza D.O.Ca. Rioja

Mineral water

Price: 85.00 € (10% VAT included)

By preordering a menu, you are accepting the restaurant’s cancellation policy

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88
restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

MENU 7

Light king prawn, leek and carrot cannelloni
with coral reduction

.....

Grilled turbot supreme, eggplant, green beans,
miso and sesame seeds
or
Black Angus beef 22hs 70ºC with organic vegetables and potatoes

.....

Chocolate cup with hazelnuts and crumble

.....

Coffee, infusions and chocolate "panots"

WINES

White wine Nieva Martúe Verdejo D.O. Rueda
Red wine Viña Pedrosa crianza D.O. Ribera del Duero
Mineral water

Mineral water

Price: 95.00 € (10% VAT included)

Menu not available for groups bigger than 38 people

The dishes to choose from are available up to a number equivalent to 70% of the ordered menus

By preordering a menu, you are accepting the restaurant's cancellation policy

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88
restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

MENU 8

TAPAS

Jabugo cured ham and toasted Catalan tomato bread

"carn d'olla" and ham croquet (1 piece)

Fresh made eggplant fritters (2 pieces)

Salmorejo, black olives and picked onion

Crab with tartar sauce (1 piece)

Smoked salmon chunk, citric mayonnaise and flying fish roe (1 piece)

Grilled scallop with cauliflower purée and orange zest (1 piece)

Grilled hook-caught hake supreme with green curry rice and pil-pil sauce

or

Boned veal chunk with picked carrot purée and organic chards

70% black chocolate ganache, orange cream and crumble

Coffee, infusions and chocolate "panots"

WINES

White wine Raimat Chardonnay D.O. Costers del Segre

Red wine Fra Guerau D.O. Montsant

Mineral water

Price: 85.00 € (10% VAT included)

Menu not available for groups bigger than 38 people

The dishes to choose from are available up to a number equivalent to 70% of the ordered menus

By preordering a menu, you are accepting the restaurant's cancellation policy

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88

restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

MENU 9

TAPAS

Jabugo cured ham and toasted Catalan tomato bread

"carn d'olla" and ham croquet (1 piece)

Fresh made eggplant fritters (2 pieces)

Salmorejo, black olives and picked onion

Crab with tartar sauce (1 piece)

Smoked salmon chunk, citric mayonnaise and flying fish roe (1 piece)

Grilled scallop with cauliflower purée and orange zest (1 piece)

Wild-caught bass supreme with potatoes and romesco sauce

or

Black Angus beef 22hs 70ºC with organic vegetables

or

Smoked mushrooms and vegetables rice paella

Red berry mousse with coulis and fresh fruit

Coffee, infusions and chocolate "panots"

WINES

White wine Raimat Chardonnay D.O. Costers del Segre

Red wine Luis Cañas crianza D.O.Ca. Rioja

Mineral water

Price: 95.00 € (10% VAT included)

Menu not available for groups bigger than 38 people

The dishes to choose from are available up to a number equivalent to 70% of the ordered menus

By preordering a menu, you are accepting the restaurant's cancellation policy

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88

restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

MENU 10

TAPAS

Jabugo cured ham and toasted Catalan tomato bread

"carn d'olla" and ham croquet (1 piece)

Fresh made eggplant fritters (2 pieces)

Salmorejo, black olives and picked onion

Crab with tartar sauce (1 piece)

Smoked salmon chunk, citric mayonnaise and flying fish roe (1 piece)

Grilled scallop with cauliflower purée and orange zest (1 piece)

Grilled turbot supreme, eggplant, green beans, miso and sesame seeds

or

Lamb oven-cooked for 6 hours, truffle and rosemary potatoes puree

or

Smoked mushrooms and vegetables rice paella

Whipped cream and strawberry mille-feuille

Coffee, infusions and chocolate "panots"

WINES

White wine Nieva Martúe Verdejo D.O. Rueda

Red wine Viña Pedrosa crianza D.O. Ribera del Duero

Mineral water

Price: 105.00 € (10% VAT included)

Menu not available for groups bigger than 38 people

The dishes to choose from are available up to a number equivalent to 70% of the ordered menus

By preordering a menu, you are accepting the restaurant's cancellation policy

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88

restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

GALA MENU 11

(Windsor Signature Dishes Menu)

Today's appetizer

Lightly spiced scallop burger, with a small green beans salad and old-fashioned mustard

Anglerfish with sea urchin sauce and spiralized zucchini

Black Angus beef 22hs 70ºC with organic vegetables and potatoes

3, 5 or 7 cheese board (optional)

70% dark chocolate fondant in a casserole

Coffee, infusions and chocolate "panots"

WINES

White wine Nieva Martúe Verdejo D.O. Rueda
Red wine Viña Pedrosa crianza D.O. Ribera del Duero
Sweet wine P.X. Colosía D.O. Jerez-Xerés-Sherry

Mineral water

Price : 115.00 € (10% VAT included)

3, 5 or 7 cheese tasting option (to be arranged before the event)
+ 13.50€ /+ 20.00 € / +28.00 € (10% VAT included)

By preordering a menu, you are accepting the restaurant's cancellation policy

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88
restaurantwindsor.com • info@restaurantwindsor.com

Windsor

CUINA DE PRODUCTE

GALA MENU 12

(Windsor Signature Dishes Menu)

Today's appetizer

Sliced marinated red tuna with grilled duck foie gras and corn cream

Light lobster ravioli with coral reduction

Lamb shoulder, oven-cooked for 6 hours,
truffle and rosemary potatoes puree

3, 5 or 7 cheese board (optional)

Whipped cream and strawberry mille-feuille

Coffee, infusions and chocolate "panots"

WINES

White wine Nieva Martúe Verdejo D.O. Rueda
Red wine Viña Pedrosa crianza D.O. Ribera del Duero
Sweet wine P.X. Colosía D.O. Jerez-Xerés-Sherry

Mineral water

Price : 135.00 € (10% VAT included)

3, 5 or 7 cheese tasting option (to be arranged before the event)
+ 13.50€ /+ 20.00 € / +28.00 € (10% VAT included)

By preordering a menu, you are accepting the restaurant's cancellation policy

Còrsega, 286 • 08008 Barcelona • Tel. 93 237 75 88
restaurantwindsor.com • info@restaurantwindsor.com