

THIS MUST BE THE PLACE

Mas Casamitjana - Moià - Barcelona

HAMPERS

For Breakfasts, Dinners, Sweet Treats, Wine & Beer

In conjunction with Magadins Vell, our excellent local restaurant and farm shop, we have created some scrumptious hampers as an optional extra. In total alignment with our own philosophy, Magadins Vell's products are of amazing quality and, wherever possible, direct from farmers, organic and with respect to animal welfare.

THE BREAKFAST HAMPER

3 litres of fresh semi-skimmed milk (or oat milk)
2 litres of Agrofresc natural orange juice
6 x La Torre natural Greek yoghurts
Seasonal fruit: eg. 1/2 melon, 1 kg of mandarins, 1 kg of apples.
Plus: 6 bananas and 4 avocados
12 artisan croissants – from Patisserie Àger in Moià
2 loaves of artisan Pyrenean bread loaves 1/2 kg
2 loaves of artisan country bread loaves 1/2 kg
1 pack of butter
1 x artisan jam from Moià
1 x artisan honey from Moià
12 free-range eggs from Magadins Vell
1 packet of organic 'Krunchy' oat granola
1 packet of Corn Flakes

Price (inc IVA/VAT): 120€

THE 'PICA PICA' DINNER HAMPER

2 x Jamón ibérico (Iberian cured ham) 200g (2 packets)
2 x Jamón dulce (artisan cooked ham) 200g (2 packets)
1 x 'Longaniza' cured sausage 400g (pre-sliced) from Ca La Isabel in Moià
Boquerones (anchovy fillets marinated in vinegar & olive oil) - 1 tray of 20

275 g of La Gavarresa artisan goat's cheese
350 g of Canadell cow's cheese
1 small Falçó creamy goat's cheese

To make Pan con Tomate (Spanish Tomato Bread):

1/2 kg Tomatoes from the Maresme
1 head of garlic
1 loaf of artisan Pyrenean bread 1/2 kg
1 loaf of artisan country bread 1/2 kg

1 pack of 3-grain crackers
2 tins of slightly spicy large 'Gordal' olives
2 packets of 'Bonilla' potato crisps (150g)
2 packets of salted peanuts (150g, organic)

Price (inc IVA/VAT): 110€

THE 'PICA PICA' VEGETARIAN DINNER HAMPER

275 g La Gavarresa artisan goat's cheese
350 g Canadell cow's cheese
1 small Falçó creamy goat's cheese

To make Pan con Tomate (Spanish Tomato Bread):

1/2 kg Tomatoes from the Maresme
1 head of garlic
1 loaf of artisan Pyrenean bread 1/2 kg
1 loaf of artisan country bread 1/2 kg

12 free-range eggs from Magadins Vell

1 pack of 3-grain crackers
2 slightly spicy Gordal olives
2 packets of salted peanuts (150 g)

2 packets of Bonilla potato crisps (150 g)

Seasonal fruit: eg. 1/2 melon, 1 kg strawberries, 1 kg apples.

Plus: avocados

6 x La Torre natural Greek yoghurts

Price (inc IVA/VAT): 98.00

THE SWEET HAMPER

1 packet of delicious sweet artisan biscuits from Miró (Castellterçol)

1 packet of Carquinyolis (crunchy almond biscuits) from Miró (Castellterçol)

1 packet of 'La Grana' organic vegan biscuits

1 bar of dark chocolate with salted peanuts & quicos (crunchy corn) from Miró (Castellterçol) – our fave chocolate!

1 bar of milk chocolate with cookies from Miró (Castellterçol)

5 sachets of drinking chocolate

Price (inc IVA/VAT): 42€

LOCAL WINE

RED

Colltor Riera: Merlot, Syrah, Cabernet *DO Pla de Bages* - 11€

Massaluca: Garnatxa Negra, Samsó (Carinyena) *DO Terra Alta* - 11€

WHITE

Colltor Plana: picapoll, macabeu *DO Pla de Bages* - 11€

Massaluca: Garnacha Blanca, Macabeu *DO Terra Alta* - 11€

Celler d'Artés: Picapoll *DO Pla de Bages* - 11€

LOCAL BEER

6 bottles of Cervesa Montseny Artisan Lager (5.4% vol) – 14€

6 bottles of Cervesa Montseny Artisan Session IPA (5.1% vol) – 18€

(all wine & beer prices inc. IVA/VAT)