

Today's Menu

STARTERS

CUP OF CHESTNUT CREAM

FIRST COURSE TO CHOOSE

MIXED SALAD WITH ANCHOVIES AND GOAT CHEESE

ARTICHOKE FLOWER WITH HAM AND FOIE

BEEF CARPACCIO WITH PARMESAN CHEESE

TRADITIONAL CANNELLONI

TRUFFLED POTATO CREAM WITH MUSHROOMS AND POACHED EGG

MAIN COURSE TO CHOOSE

VEGETABLE RICE PAELLA (MIN. 2 SERVINGS)

ORGANIC FRIED EGGS, POTATOES AND HAM, MUSHROOMS
AND PADRÓN PEPPERS

GRILLED SEA BASS AND SQUID WITH SALAD

SURF AND TURF WITH CHICKEN THIGH AND NORWAY LOBSTER

BEEF BURGER WITH FOIE AND RED BERRY SAUCE

DESSERTS TO CHOOSE

CATALAN CREAM

HOMEMADE CHOCOLATE CAKE

GREEK YOGURT DELIGHT WITH FRUITS

POMEGRANATE WITH MOSCATEL WINE

LEMON SORBET

MINERAL WATER

GLASS OF WINE (SUPPLEMENT 3€)

PRICE: 25 EUROS

REDUCED MENU WITH STARTERS AND ONE MAIN COURSE AND DESSERT: 19 EUROS

ANY OTHER DRINKS ARE NOT INCLUDED IN THE MENU PRICE

ANY DISH ON THE MENU CAN BE ORDERED À LA CARTE