



## SEASONAL SAMPLE MENU

*Chef's aperitif*

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*White asparagus cream with prawns and Iberic ham*

*Octopus carpaccio with piquillo peppers parmentier and sprouts (C)*

*Meat cannelloni with morel's béchamel*

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*Turbot with a "romescada" bed and artichokes chips (L)*

*or*

*Beef filet with mashed Lombardi cabbage and foie (C,L)*

*\* \* \**

*Chocolate mousse with orange (v,c)*

*Crazy bites  
Water and homemade bread*

*33,00€ (IVA included)*

*\* The sampling menu consists of three dishes, three starters,  
main course to choose and dessert.*

*(FULL TABLE)*

*V - Vegetarian dishes*

*C - Coeliac dishes*

*L - Free-lactose dishes*



## Starters

- 16,75 € Foie mi-cuit with bread and strawberries (L)
- 16,00 € Galician style **octopus'** carpaccio with potato, La Vera pepper oil and sprouts (L, C)
- 19,50 € Ham with thin crunchy bread with rubbed tomato (L)
- 18,10 € Confit artichokes in cava with foie, apple and truffle (C,L)
- 14,50 € **Cod in a salad at the Chef's style** (C,L)
- 14,50 € White asparagus cream with prawns and Iberic ham
- 16,00 € Octopus carpaccio with piquillo peppers parmentier and sprouts (C)
- 12,50€ Meat cannelloni with **Morel's béchamel**

## Main course

- 18,00 € Iberic pork with hazelnuts and orange sauce (C)
- 22,00 € Wooden- **oven baked lamb's shoulder with its juice** (C,L)
- 20,00 € **Rice with morel's mushrooms and foie** (C,L)
- 19,50 € Turbot with a "romescada" bed and artichokes chips (L)
- 22,00 € Matured beef filet from Girona, mashed Lombardi cabbage and foie(C)
- 14,50 € **Duck from El Penedès cooked at the Catalan style** (C,L)

## Dessert

- 6,00 € Homemade Tiramisu(V)
- 6,00 € Chocolate mousse with orange (V,C)
- 6,00 € Our apple tatin (V)
- 6,00 € Strawberries ceviche with cream (C, V)
- 5,50 € "Crema Catalana" custard with vanilla Ice-cream and crunchy biscuits (V)
- 6,00 € Lemon sorbet al Marc de cava (C,L,V)
- 6,00 € White chocolate bomb cake with ginger Ice-cream (C,V)

\* We have a menu for working days, ask for it to our staff.

(IVA INCLUDED)

V - Vegetarian dishes

C - Coeliac dishes

L - Free-lactose dishes

If you have an allergy or is intolerant to some food, please ask our staff for the procedure to elaborate our dishes.