



SEASONAL SAMPLE MENU

Chef's aperitif

** * **

Sea bass cebiche with peach from L'Ordal and capers (c)

Octopus, bacon and truffle parmentier (c)

Rice with ceps and foie

** * **

Monkfish with couscous with cauliflower and romesco

or

Beef cooked at low temperature with cherries (c,L)

** * **

Peach from L'Ordal carpaccio with wine and ice-cream (v)

*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)
- 14,50 € **Cod salad at the chef's style** (C,L)
- 12,00 € **Peaches from L'Ordal salad with mató cheese, crunchy** corn and foie (C)
- 12,00 € **Black rooster from El Penedès ravioli with crunchy parmesan & basil** (C,L)
- 17,50 € **Sea bass ceviche with peach from L'Ordal and capers**
- 19,00€ **Octopus, bacon and truffle parmentier** (C)

Main course

- 22,00 € **Wood-oven baked lamb's shoulder wit Its juice** (L,C)
- 22,00 € Rice with ceps and foie (C,L)
- 22,00 € **Matured beef fillet from Girona and spices from el Cafè de Paris** (C)
- 14,50 € Duck cooked at the Catalan style (L,C)
- 18,00€ **Beef cooked at low temperature with cherries** (L,C)
- 22,50 € Battered monkfish with couscous and cauliflower and romesco (C,L)

Dessert

- 7,00 € **Peach from L'Ordal carpaccio with wine and ice-cream** (V)
- 6,00 € **Honey and mató cheese with pine nuts** (V)
- 6,00 € **Fruit's ceviche** (V,C)
- 5,50 € "Crema Catalana" custard with vanilla Ice-cream and crunchy biscuits (V)
- 6,00 € "Pinya colada" mojito (C,V)

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

(IVA INCLUEDED)

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.