



SEASONAL SAMPLE MENU

Chef's aperitif

Prawns from Vilanova carpaccio and seaweed with soya
maionaise (c)

Tomato soup with anchovies and caviar tartare (c,L)

Risotto with sausage and pesto

Beef fillet tataki with parmesan and capers (c)

or

Sea bass with ecologic vegetables (c,L)

Creamy cheese cake with mango (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)



Starters

- 16,75 € Foie mi-cuit with bread and strawberries (L)
- 16,50 € 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)
- 14,00 € Risotto with sausage and pesto
- 18,00 € Prawns from Vilanova carpaccio with seaweed and soya mayonnaise (C)
- 9,80 € Tomato soup with anchovies and caviar tartare (C,L)

Main course

- 22,00 € Wood-oven baked lamb's shoulder with its juice (L,C)
- 22,00 € **Matured beef fillet from Girona with Café du Paris spices** (C)
- 14,50 € Duck cooked at the Catalan style (L,C)
- 22,00 € **Black rooster from El Penedès cooked at the Catalan style**
- 19,00 € Sea bass with ecologic vegetables (C,L)
- 20,00 € Beef fillet tataki with parmesan and capers

Dessert

- 6,50 € Creamy cheese cake with mango (V)
- 6,00 € **Honey and mató cheese** with pine nuts (V)
- 6,00 € **Fruit's ceviche** (V,C)
- 5,50 € "Crema Catalana" foam with vanilla ice-cream and carquinyolis (V)
- 6,00 € "**Piña colada**" mojito (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.