



## SEASONAL SAMPLING MENU

Chef's aperitif

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Tuna tartare with lawyer, seaweed and caviar (C,L)

Scallop with parmentier, fried "rovellons" and acorn ham (L)

Wild boar ravioli with pumpkin chutney

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Black Rooster bonbon from the Penedès Catalan style

or

Turbot stuffed with leafy spinach and mushrooms (C)

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Autumn tiramisu (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 (L)
- 16,50 € Galician style **octopus'** carpaccio with potato, La Vera pepper oil and sprouts (C,L)
- 19,50 € Ham with thin crunchy bread with rubbed tomato (L)
- 14,50 € Cod salad at the chef's style (C,L)
- 16,80 € Autumn salad with foie chips (C)
- 16,50 € Wild boar ravioli with pumpkin chutney
- 19,00 € Tuna tartare with lawyer, seaweed and caviar (C,L)
- 20,00€ Scallop with parmentier, fried "rovellons" and acorn ham (L)
- 14,50€ Traditional roast cannelloni from Arrels

## Main course

- 22,00 € Wood-oven baked lamb's shoulder with its juice (C,L)
- 22,00 € Matured beef fillet from Girona with Coffe du Paris spices (C)
- 14,50 € Duck cooked at the Catalan style (C,L)
- 17,00€ Squid wok, organic vegetables and soy (C,L)
- 18,00€ Marinated black rooster from El **Penedès and olives from Ca La Mata**(C,L)
- 22,00 € Turbot stuffed with leafy spinach and mushrooms (C)
- 20,00€ Black Rooster bonbon **from the Penedès Catalan style** (C,L)

## Dessert

- 6,00 € Autumn tiramisu (V)
- 6,00 € **Honey and mató cheese with pine nuts** (V)
- 6,00 € Seasonal fruit with an Ice-cream (V,C)
- 5,50 € "Crema Catalana" foam with vanilla Ice-cream and carquinyolis (V)
- 6,00 € Gin and tonic sorbet (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.