



SEASONAL SAMPLING MENU

Chef's aperitif

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"Xato" from Arrels on bread

Confit artichokes hearts with mashed crayfish and caviar (C)

Bacon cooked at low temperature with octopuses and truffle parmentier (C)

Wild mushroom's in rice with foie and "calçots" (C,L)

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Stuffed squid with black pudding and stew peas with wild mushrooms (C,L)

or

Beef fillet tataki with leavy mashed spinach(C,L)

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Orange mousse with mató, honey and pine nuts (V,C)

Crazy bites
Water and homemade bread

Small 33.00€ - Large 39.00€

(VAT included)

(THIS MENU IS SERVED TO THE FULL TABLE)

V – Vegetarian dishes

C – Coeliac dishes

L – Free-lactose dishes



STARTERS

- 16,75 € Foie mi-cuit with bread, strawberries and nuts (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)
- 17,50 € Mahed potato with a fork, egg and trufflee (C,V)
- 16,80 € Confit artichokes with cava, foie and truffle (L)
- 22,00 € Wild mushroom's in rice with foie and "Calçots" (C,L)
- 18,00€ Bacon cooked at low temperature, octopus and truffle parmentier
- 17,00 € Confit palm hearts with mashed crayfish and caviar (C)
- 16,00 € Meat cannelloni with béchamel

MAIN COURSE

- 17,00 € Black rooster from El Penedes leg cooked at the Catalan style (L)
- 22,00 € Matured beef fillet from Girona with Café du Paris spices (C)
- 19,00 € Grilled octopus leg with potato and paprika oil
- 20,00 € Cod loin in Arrels can
- 18,50 € Stuffed squid with black pudding and stew peas with wild mushrooms (C,L)
- 22,00€ Beef fillet tataki with leavy mashed spinach (C,L)
- 23,00 € Shoulder of goat roasted in a wood oven with its juice (C)

DESSERT

- 6,50 € Orange cream with mató, honey and pine nuts (V,C)
- 6,00 € Strawberry mousse with whipped cream and chocolate (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 € Mandarin sorbet with Pacharan (V)
- 7,00€ "Rostes de Santa Tresa" with brioche bread (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 on how we elaborate our dishes.