



WEEKLY MENU

TUESDAY 16/05/23

STARTERS TO CHOOSE:

- Seasonal peas, black pudding and garlic (L,C)
- Mussels from El Delta cooked a la Marinera (L,C)
- Leavy spinach salad with mushrooms and bacon (C,L)
- Melon with ham (L,C)
- Mushroom cannelloni with bechamel (Vegetarian)

MAIN COURSE TO CHOOSE:

- Squid leg with pepper oil (L,C)
- Chicken breast with prunes sauce (C)
- BBQ pork meat with Roquefort sauce (C)
- Matured beef dices with mushrooms (L)
- Vegetarian meatballs with a garnish (V)

DESSERT TO CHOOSE:

- "Crema Catalana" custard (V,C)
- Today's fruit: Watermelon (V,C,L)
- Creamy yoghurt with muesli (V)
- Crepe with peach jam (V)
- Ice- cream of the day (V)

THURDAY 18/05/23

STARTERS TO CHOOSE:

- Soupy rice with cuttlefish and crayfish (L,C)
- Crunchy cannelloni with meat and ceps béchamel
- Beans salad, anchovies, tomato and vinaigrette orange (C,L)
- Homemade spring salad with bread sticks (L)
- Yakisoba with vegetables, soya and egg (L)(Vegetarian)

MAIN COURSE TO CHOOSE:

- Oven baked cod with almonds sauce (C)
- Meat skewer with Padro peppers (L)
- 100% Beef burger with brava sauce (L)
- BBQ bacon with potato (L)
- Vegetarian cutlet with garnish (V)

DESSERT TO CHOOSE:

- "Crema Catalana" custard (V,C)
- Today's fruit: Watermelon (V,C,L)
- Creamy yoghurt with muesli (V)
- Crepe with peach jam (V)
- Ice- cream of the day (V)

WEDNESDAY 17/05/23

STARTERS TO CHOOSE:

- Pumpkin vichyssoise with a cheese cloud (V,C)
- Traditional macaroni
- Salad: Beef carpaccio with tomato vinaigrette (L,C)
- Homemade spring salad with tuna (L)
- Melon soup with mint (Vegetarian) (L,C)

MAIN COURSE TO CHOOSE:

- Hake cooked at the Menorquina style
- Chicken breast with orange (L,C)
- BBQ beef steak with a garnish (L)
- BBQ black pudding and sausage with beans (L,C)
- Vegetarian spinach burger (V)

DESSERT TO CHOOSE:

- "Crema Catalana" custard (V,C)
- Today's fruit: Watermelon (V,C,L)
- Creamy yoghurt with muesli (V)
- Crepe with peach jam (V)
- Ice- cream of the day (V)

FRIDAY 19/05/04/23

STARTERS TO CHOOSE:

- La Cigonya fish noddle casserole with alioli (L)
- Matured steak tartare with parmesan cheese (C)
- Tuna pie with salad
- Homemade spring salad with bread sticks (L)
- Samfaina with egg cooked at low temperature (Vegetarian) (C,L)

MAIN COURSE TO CHOOSE:

- White fish cooked at the Andalusian style (L)
- BBQ pork with roasted potato (L,C)
- Sausage with vegetables and egg (L,C)
- BBQ lamb with garnish (L)
- Vegetarian spinach burger (V)

DESSERT TO CHOOSE:

- "Crema Catalana" custard (V,C)
- Today's fruit: Watermelon (V,C,L)
- Creamy yoghurt with muesli (V)
- Crepe with peach jam (V)
- Ice- cream of the day (V)

(V) Vegetarian dishes

(C) Coeliac dishes

(L) Lactose-free dishes



WEEKEND 20th & 21st May 2023

Welcome aperitive

ENGLISH



WINES FROM OUR CELLAR IN PROMOTION:

14,60 € HIPÈRIC
Xarel.lo and muscat
ecologic

15,80 € HIPÈRIC
Merlot and Syrach
ecologic

14,50 € MARKEL ROSAT
Brut Nature

KITCHEN TIMETABLE:

MIDDAY:

TUESDAY TO SUNDAY
From 12:45h to 15:45h.

EVENING:

FRIDAY TO SATURDAY
From 20:00h to 23:30h.

MAIN COURSE TO CHOOSE:

Chowder with rice and garlic bread (L)
Pear and gorgonzola dumplings with summer truffle sauce
Tomato dices, burrata, smoked sardines and pickles (C)
Waffle with ham chips and mozzarella pearls

MAIN COURSE TO CHOOSE:

Soupy rice with cuttlefish, lobster, langoustine and crayfish (C,L)
Lamb´s shoulder cooked at the Catalan style with prunes and pine nuts (L,C)
BBQ matured beef with cold grilled vegetables salad (L)
Gratin oven baked cod with garlic and black garlic oil (C,L)

DESSERT TO CHOOSE:

Orange mousse with Cointreau (C,V)
Sponge cake with sweet squash
Mató crème caramel (C)
Lemon sorbet with cava (V,C,L)

We have vegetarian and vegan dishes

Homemade bread, water and wine from El Penedès

25,50€ (IVA Included)

V – Vegetarian dishes

C – Coeliac dishes

L – Lactose-free dishes

If you have an allergy or are intolerant to any of the products above, do not hesitate on asking to our staff. For example, the homemade spring salad has bread crusts, the garnish could be fried and the creams could have lactose. Please ask us.