



SAMPLING SEASONAL MENU

Chef's aperitif

Salmorejo with smoked sardine tartare and pesto oil (L)

Pickled black rooster and Kalamata black olives (C)

Soupy rice with prawns from Vilanova with wild mushrooms (C,L)

Grilled octopus leg with la Vera paprika and truffled violet potato (C,L)

Tataki of aged beef fillet with aubergine tartar and Parmesan (C)

Catania mousse with carquinyolis and Malvasia de Sitges ice cream (V)

Crazy bites
Water and homemade bread

Small portion 33,00€ - Big portion 40,00€

NOTE: Small portion is an aperitive, four dishes and dessert.
Big portion is an aperitive, five dishes, a pre-dessert and dessert

(THIS MENU IS SERVED TO THE FULL TABLE)
(IVA Included)

V – Vegetarian dishes

C – Coeliac dishes

L – Free-lactose dishes



STARTERS

- 16.00 € Tomato from our garden with pesto, fresh Balfegó tuna and peppercorns (L)
- 15.00 € Salmorejo with smoked sardine tartare and pesto oil (L)
- 16.75 € Foie mi-cuit with sliced bread, jam and nuts (L)
- 16.50 € Galician octopus, de la Vera paprika oil and sprouts (C,L)
- 19.50 € Acorn ham with glass cake soaked with hanging tomato (L)
- 16.00 € Roast cannelloni with béchamel and gratins
- 22.00 € Vilanova prawn honey rice with pine nightingales (C,L)

MAIN COURSE

- 24.00 € Grilled octopus leg with la Vera paprika and truffled violet potato(C,L)
- 23.00 € Tataki of aged beef fillet with aubergine tartar and parmesan
- 17.00 € Mute duck from the Penedès roasted in orange (L)
- 16.50 € Black Penedès rooster in pickles, vegetables and black olives (C,L)
- 23.00 € Aged veal fillet from Girona with foie escalope (C)
- 20.00 € Cod loin in Arrels can
- 23.00 € Shoulder of goat roasted in a wood oven with its juice (C)

DESSERT

- 7.00 € Catania mousse, carquinyolis and Malvasia de Sitges ice cream (V)
- 6.00 € Honey from Penyafort Castle and Cal Manyà curd with ice cream pine nuts
- 6.00 € Seasonal fruit with its ice cream (V,C)
- 5.50 € Catalan cream foam with vanilla ice cream and carquinyolis (V)
- 6.00 € Mandarin sorbet with Patxaran (V,C,L)

(IVA INCLUDED)

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If you have an allergy or is intolerant to some food, please ask our staff for the procedure on how we elaborate our dishes.