



SAMPLING SEASONAL MENU

Cheff's aperitive: Savoury snacks with cava

Scallops carpaccio, black rooster from EL Penedès with "Calçots" (L)

Confit artichokes with cava, ham's broth with winter truffle (C,L)

Lobster ravioli with foie

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Stuffed squid with pig's feet (L)

or

Venison filet with whiskey and cocoa cream

Gin tonic sorbet with citrus (V)

Oreo bomb cake with lemon cream (V)

Bread from Forn R. Esplugas

Small sampling 37,00€ - Big Sampling 42,00€

NOTE: The big sampling menu includes an aperitive, three starters, a fish and a meat dish, a pre-dessert and a dessert. The small sampling menu is to choose between a fish and a meat dish.

(THIS MENU IS SERVED TO THE FULL TABLE)

(IVA Included)

V – Vegetarian dishes

C – Dishes for Coeliacs

L – Free-lactose dishes



STARTERS

- 21,00 € Ham with thinned crusty bread rubbed with tomato (L)
- 18,00 € Sautéed prawns from Vilanova
- 17,50 € Galician style octopus, La Vera pepper oil and sprouts (C,L)
- 18,75 € Foie mi-cuit with bread, jam and nuts (L)
- 16,00 € Gartin meat cannelloni
- 18,00 € Confit artichokes with cava, ham's broth and winter truffle (L,C)
- 18,00€ Scallops carpaccio, black rooster from El Penedès and "Calçots" (L)
- 22,00 € Lobster ravioli with foie

MAIN COURSE

- 23,00 € Wood-oven baked lamb's shoulder with its juice (C)
- 22,00 € Crunchy sea-bass with seasonal vegetables (L)
- 19,50 € Cod with head and leg with "Samfaina"
- 23,50 € Soupy rice with lobster, cuttlefish and prawns from Vilanova (L)
- 22,50 € BBQ matured beef fillet from Girona with truffle potatoes
- 20,00 € BBQ octopus leg, potato parmentier and La Vera red pepper oil
- 18,00 € Stuffed squid with pig's feet (L)
- 20,00€ Venison fillet with whiskey cream and cocoa
- 17,00€ Duck cooked in a casserole with prunes and pine nuts

DESSERT

- 6,50 € Chocolate textures with orange cream (V)
- 6,00 € Gin tonic sorbet with citrus (V)
- 6,00 € Apple tatin, with milky ice-cream and foam fudge (V)
- 5,50 € Our Crème brûlée foam with Sant Quintí biscuits (V)
- 6,00 € Mató del Cal Manyà with honey ice-cream and pine nuts (V)

(IVA INCLUDED)

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We work with local and seasonal products, If you have an allergy or are Intolerant to any of the Ingredients, please do ask to our staff about the cooking and preparation of our dishes.