



SAMPLING SEASONAL MENU

Cheff's aperitive: Savoury snacks and glass of Cava

Seaweed cream, and smoke eels from El Delta with foie (C)

Bread with "Calçots", Iberic bacon, cured egg yolk with truffle

Black rice with squid and artichokes (C,L)

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Wild rooster from Sant Pere with peas wild mushrooms and black pudding (C,L)

or

Iberic meat with mandarin chutney and mashed Brotonera cabbage

Gin tonic sorbet with citrus

Strawberries ceviche with ginger ice-cream(V)

Bread from Forn R. Esplugas

Drinks not included.

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

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 – Dishes for Coeliacs

L – Free-lactose dishes



STARTERS

- 21,00 € Ham with crusty thinned bread with rubbed tomato (L)
- 18,00 € Sautéed prawns from Vilanova
- 17,50 € Galician style octopus carpaccio with La Vera pepper oil (C,L)
- 18,75 € Foie mi-cuit with bread, tomato jam and nuts (L)
- 16,00 € Traditional gratin meat cannelloni with béchamel
- 17,00 € Seaweed cream, and smoked eels from El Delta (C)
- 16,00€ "Calçots" on bread with iberic bacon, cured truffle egg yolk
- 18,00 € Black rice with squid and artichokes (C,L)

MAIN COURSE

- 23,00 € Wood-oven baked lamb's shoulder with its juice(C,L)
- 22,00 € Red tuna with vegetables from L'Ordal cooked in a wok(L)
- 19,50 € Cod with head and leg with Samfaina
- 23,50 € Soupy rice with lobster, cuttlefish and prawns from Vilanova
- 22,50 € BBQ beef fillet from Girona with truffle potato
- 20,00 € BBQ octopus leg, potato parmentier and La Vera pepper oil (C,L)
- 24,00 € Wild rooster from Sant Pere with peas, wild mushrooms and black pudding (C,L)
- 22,00 € Iberic meat with mandarin chutney and mashed Brotonera cabbage(C,L)
- 17,00 € Duck cooked in a casserole with prunes and pine nuts (C,L)

DESSERT

- 7,00 € Strawberries ceviche with ginger ice-cream (C)
- 6,00 € Gin tonic sorbet with citrus (V)
- 6,00 € Apple tatin, with ice-cream and fudge caramel (V)
- 5,50 € Crème brulée foam with Sant Quintí crunchy 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.