



SEASONAL SAMPLING MENU

Cheff's aperitive: Savoury snacks

Tomato tartare with red tuna, basil and its sprouts

Soft marinated scallops, ham and Kalamata olives

Ecologic chicken wonton raviolis and summer truffle béchamel

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Fresh wild fish with celery cream, ecologic vegetables and spring onion oil

or

Mashed lamb cooked at the Catalan style with prunes and pine nuts

Gin- tonic sorbet with "Nanit" El Penedes ginger

Caramelized puff pastry with figs from El Penedes crème

Bread from Forn R. Esplugas

Small sampling menu 40,00€ - Big Sampling menu 45,00€

NOTE: The big sampling menu consists of an aperitive, three starters, a fish and a meat, a pre-dessert and a dessert. The small sampling menu is the choice between a fish and meat.

(THIS MENU IS SERVED TO THE FULL TABLE)

(IVA Included)



STARTERS

- 6,00 € Soft Marinated Amelie oysters (unit price)
- 25,00 € Tanit-Oscietra caviar (tin 10grs) with scallops carpaccio
- 22,00 € Ham on crunchy bread with rubbed tomato
- 20,00 € Sautéed Vilanova prawns
- 19,00 € Galician style octopus carpaccio ,La Vera pepper oil and bacon
- 18,75 € Foie mi-cuit, tomato marmalade and nuts
- 15,00 € Gratin traditional meat cannelloni with béchamel
- 18,00 € tomato tartare salad with red tuna,basil and its sprouts
- 18,00 € soft marinated scallops, ham and Kalamata olives
- 19,00 € ecologic chicken wanton raviolis and summer truffle bechamel

MAIN COURSE

- 24,00 € fresh wild fish with celery cream, ecologic vegetables and spring onion oil
- 20,00 € mashed lamb cooked at the Catalan style with prunes and pine nuts
- 22,00 € Balfegó tuna belly with "Tros de l' Ordal" vegetables cooked in a wok
- 19,50 € cod with head and leg from La Boqueria and Samfaina
- 22,00 € Beef fillet from Girona in the BBQ
- 23,50 € Lobster soupy rice with cuttlefish and prawns from Vilanova
- 22,00 € BBQ octopus leg, potato parmentier and pepper oil
- 23,00 € wood-oven baked lamb's shoulder with its juice

DESSERT

- 7,00 € Caramelized puff pastry cake with figs from El Penedes custard
- 7,00 € Gintonic sorbet with gin from El Penedes "Nanit"
- 7,00 € Apple taten, sweet milk ice cream and pumpkin seeds
- 5,50 € Our Crème brûlée with biscuits from St. Quintí
- 6,00 € Mató from Cal Manyà with honey and pine nuts ice cream

SWEET WINES

- 5,50 € Mas d'en Gil – Nus Blanc
- 5,50 € Mas d'en Gil – Nus Negre

(IVA INCLUDED)

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.