



## SEASONAL TASTING MENU

Cheff's appetizer: Savoury snacks

Smoked eels from El Delta, caramelized figs and foie gras

Cream of porcini mushrooms, potato, egg and cheese foam

Creamy rice with mushrooms from El Penedès and bacon skin

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Fish fricassée from the coast with moixernons mushrooms

or

Grilled Iberian pork shoulder with sweet potato, pomegranate and seaweed

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Gin tonic sorbet with gin from El Penedès "Nanit"

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Passion fruit, creamy yoghurt and mint

Artisan bread from Forn R. Esplugas

Long tasting menu 45,00€ - Short tasting menu 40,00€

NOTE: The long tasting menu includes one appetizer, three starters, one fish dish, one meat dish, a pre-dessert and a dessert. The short tasting menu allows a choice between the fish or the meat dish.

(THIS MENU IS SERVED TO ALL GUESTS AT THE TABLE)

(IVA Included)

V – Vegetarian dishes

C – Dishes for Coeliacs

L – Free-lactose dishes

*We work with locally sourced and seasonal products. If you have any allergies or food intolerances, please consult with the staff regarding the preparation processes of the different dishes.*



## **STARTERS**

- 25,00 € Caviar Tanit-Oscietra (tin 10grs) with scallop carpaccio
- 22,00 € Acorn-fed Iberian ham with crusty thin bread with rubbed tomato
- 20,00 € Stir-fried third choice prawns from Vilanova
- 19,00 € Galician-style octopus with potatoes, paprika oil from La Vera and bacon skin
- 18,75 € Mi-cuit foie gras, marmalade, nuts and sliced bread
- 15,00 € Gratin traditional roasted meat cannelloni with béchamel sauce
- 18,50€ Smoked ell from El Delta, caramelized figs and foie gras
- 17,00€ Cream of porcini mushrooms, potato, egg and cheese foam
- 15,50 € Creamy rice with mushrooms from El Penedès and Iberian bacon skin

## **MAIN COURSE**

- 23,00 € Coastal fish fricassee with moixernons mushrooms
- 20,00 € Grilled Iberian pork shoulder with sweet potato, pomegranate and seaweed
- 22,00 € Balfegó tuna parpatana with stir-fried vegetables from L'Ordal
- 19,50 € Cod loin with tripe and trotters from La Boqueria and "Samfaina"
- 22,00 € Grilled beef tenderloin from Girona with mashed potatoes
- 23,50 € Soupy lobster rice with cuttlefish and prawns from Vilanova
- 22,00 € BBQ octopus' leg, potato parmentier and La Vera paprika
- 23,00 € Oven-roasted lamb shoulder with its own juice

## **DESSERT**

- 6,50 € Passion fruit, creamy yoghurt and mint
- 7,00 € Gin tonic sorbet with gin from El Penedès "Nanit"
- 7,00 € Apple tarte tatin, with sweet milk ice-cream and pumpkin seeds
- 5,50 € Our Crème brulée with Sant Quintí puffed pastries
- 6,00 € Mató del Cal Manyà with honey ice-cream and pine nuts

## **SWEET WINES**

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

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