



## **TASTING MENU OF THE MONTH**

Welcome Aperitif

Arrels- style shredded salted cod salad

Rice with shredded black pudding, pesto and pine nuts

Coastal squid with seasonal vegetables in soya and mild black garlic alioli

Beef filet tataki with grilled asparagus and Sumoll red wine reduction

Gin & Tonic sorbet with *Nanit* gin from El Penedès

Melon & Mojito

Served with artisan bread from Forn R. Esplugas

Tasting menu 40,00€

(THIS MENU IS AVAILABLE ON WEEKENDS AND PUBLIC HOLIDAYS FOR ALL DINERS AT THE TABLE, WITH A MINIMUM OF 2 AND A MAXIMUM OF 10 PEOPLE)

(IVA Included)

*We work with local , seasonal Ingredients. If you have any allergies or Intolerances, please consult our staff  
For details on the preparation of each dish*