



**SHARING MENU**  
Week of 10-13 February

Welcome aperitif

**STARTERS TO SHARE (SERVED IN THE CENTRE OF THE TABLE):**

Rubbed tomato on toast with acorn-fed ham and Ca la Madrona oil

Galician-style octopus, home-boiled with potato and paprika

Grilled red prawns from Vilanova

Mini roast meat cannelloni with foie sauce

**MAIN COURSES TO CHOOSE FROM:**

Lobster *Fideuà* with cuttlefish and alioli

Pressed suckling pig with *ratafia* sauce and truffled potato

Grilled Girona fillet on volcanic Stone with cold grilled vegetables salad

**DESSERTS TO CHOOSE FROM:**

Peeled orange with cinnamon and honey

Catalan crème brûlée cocoa almond coated sweets and almond crunchy biscuits

Homemade chocolate-lava cake with vanilla ice-cream (8 minutes)

Mineral water

Artisanal bread service from Forn R. Esplugas

**29,50 €** (VAT INCLUDED)



WINE CELLAR