



SHARING MENU

24th to 27th March

Welcome appetiser

STARTERS TO SHARE (served in the centre of the table):

Acorn-fed Iberian ham with tomato rubbed on bread and Ca la Madrona oil

Sautéed cockles with garlic and parsley

Sautéed local squid with broad beans

Traditional roast cannelloni with mushroom sauce

MAIN COURSES TO CHOOSE FROM:

Brothy rice lobster and cuttlefish

Grilled dry-aged beef entrecote with garnish

Grilled octopus' leg, home-cooked with parmentier of *sobrassada* and pepper

Grilled beef fillet with Café de Paris sauce and garnish

DESSERTS TO CHOOSE FROM:

Cheesecake with pistachios

Chocolate-lava cake with vainilla ice-cream

Mandarin sorbet with Pacharan

Catalan crème brûlée with puff pastry biscuits and cocoa-coated sweet almonds

Mineral water

Artisanal bread service from Forn R. Esplugas

29,50 € (VAT INCLUDED)



WINE CELLAR