



SHARING MENU

Week of 21st to 26th April

Welcome appetiser

STARTERS TO SHARE (FOR THE TABLE)

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

King prawns baked in a tray with romesco sauce

Squid ink croquettes

Roast meat cannelloni with truffle béchamel

MAIN COURSES TO CHOOSE FROM:

Grilled fresh squid with cold vegetables salad

Charcoal-grilled dry-aged beef entrecote

Roasted duck leg with prunes and pine nuts

Grilled Girona beef fillet with a garnish

DESSERTS TO CHOOSE:

Mojito sorbet with mint

Apple tatin with ice cream

Chocolate-lava cake with ice-cream

Mineral water

Artisanal bread service from Forn R. Esplugas

29,50 € (VAT INCLUDED)



WINE CELLAR