



## **SHARING MENU**

Week of 9<sup>th</sup> – 12<sup>th</sup> June

Welcome appetizer

### **STARTERS TO SHARE – SERVED IN THE CENTRE OF THE TABLE:**

Crystal bread with Manchego cheese and acorn-fed Iberian ham

Scallop carpaccio with Bloody Mary glaze

Roast meat croquettes with crispy bacon veil

El Racó-style grilled escargots with Iberian bacon and alioli

### **MAIN COURSES TO CHOOSE FROM:**

Lobster rice with cuttlefish, mussels and King prawns

Monkfish tail with roasted Mediterranean vegetables

Charcoal- grilled dry-aged beef entrecote

Grilled Girona beef fillet with garnish

### **DESSERTS TO CHOOSE FROM:**

Catalan crème brulée with almond coated biscuits and Catànies

Cheesecake with pistachios

Lemon sorbet

Mineral water

Artisanal bread service from Forn R. Esplugas

**29,50 €** (VAT INCLUDED)



WINE CELLAR