



SHARING MENU

Week from July 14th to 17th

Welcome appetizer

STARTERS TO SHARE IN THE CENTRE OF THE TABLE:

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

Pickled black rooster served in a traditional casserole dish

Delta mussels with pesto

Roast-meat croquettes with crispy bacon

MAIN COURSES TO CHOOSE FROM:

Traditional duck leg casserole with prunes and pine nuts

Brothy rice with cuttlefish, lobster, king prawns and mussels

Charcoal-grilled dry-aged beef entrecote

Charcoal-grilled beef fillet with watermelon and café de París sauce

DESSERTS TO CHOOSE FROM:

Cheesecake with pistachios

Mousse of Catànies Cudié

Mandarin sorbet with Pacharan liqueur

Mineral water

Artisanal bread service from Forn R. Esplugas

35,00 € (VAT INCLUDED)



WINE CELLAR