



MONTHLY TASTING MENU

Welcome appetizer

Cucumber *Salmorejo* with seaweed and smoked eels from El Delta

Cannelloni from mashed with black pudding emulsion and crispy *torreznos*

Wild turbot with White aubergine *Samfaina*, capers and Kalamata olives

Roasted Lamb with kimchi, confit marinated onions and spiced peach from L'Ordal

Coconut and pineapple smoothie

Chocolate brownie with *Ratafia* cream and lime ice cream

Artisan bread from Forn R. Esplugas

Tasting menu 45,00€

(THIS MENU IS SERVED ON WEEKENDS AND PUBLIC HOLIDAYS AND IS AVAILABLE FOR THE ENTIRE TABLE ONLY,
WITH A MINIMUM OF 2 GUESTS AND A MAXIMUM OF 10 GUESTS)

(IVA Included)

*We work with locally sourced, seasonal ingredients. If you have any food allergies or intolerances,
please ask a member of our staff about the preparation of our dishes.*