



SHARING MENU

Week from the 4th to the 7th of August

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

Home boiled Galician-style octopus' leg with potatoes and paprika

Sautéed white prawns with garlic

Traditional grilled escargots served with alioli

AMIN COURSES TO CHOOSE FROM:

Lobster rice with cuttlefish, mussels and scampi (minimum 2 people)

Oven-baked gratin cod served with seasonal vegetables

Charcoal-grilled dry-aged beef entrecote

Charcoal-grilled beef fillet

DESSERTS TO CHOOSE FROM:

Catalan crème brûlée with almond biscuits and Catànies

Chocolate-lava cake with ice cream

Mandarin sorbet with Pacharan liqueur

Mineral water

Artisanal bread service from Forn R. Esplugas

35,00 € (VAT INCLUDED)



WINE CELLAR