



SHARING MENU
Week of 22-25 September

Welcome appetizer

STARTERS TO SHARE, SERVED AT THE CENTRE OF THE TABLE:

Acorn-fed Iberian ham with rubbed-tomato-on-bread and Ca la Madrona oil (Emi)

Duck ravioli made with wonton pastry and truffle béchamel sauce (Marc)

Our- style cooked bake-grilled escargots with alioli (Marc)

Sautéed prawns from Vilanova fish market (Angi)

MAIN COURSES TO CHOOSE FROM:

Lobster *Fideuà* with garlic alioli (Àngels) (minimum 2 people)

Grilled squid with garlic and parsley (Marlene)

Grilled Iberian pork skewer with fork- mashed potatoes and chimichurri sauce (Marlene)

Charcoal-grilled beef fillet (Marc)

DESSERTS TO CHOOSE FROM:

Chocolate brownie with pistachios cream and ice cream

Oreo mousse

Mandarin sorbet with *Pacharan* liqueur

Mineral water

Artisanal bread service from Forn R. Esplugas

35,00 € (VAT INCLUDED)



WINE CELLAR