



SHARING MENU

Week from the 6th to the 9th October

Welcome appetizer

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

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

Salmon with cheese and honey from El Castell de Penyafort (Emi)

Sevillanos. Andalusian-style cooked squid with citrus mayonnaise (Àngels)

Roast meat cannelloni with porcini mushrooms béchamel (Marc)

MAIN COURSES TO CHOOSE FROM:

Creamy El Delta rice with porcini mushrooms and foie gras cutlet (Marc)

Skillet of free-range eggs with wild mushrooms and acorn-fed Iberian ham shavings (Marlene)

Charcoal-grilled aged beef entrecote (Marlene)

Salty cod loin with L'Anoia chickpeas (Àngels)

DESSERTS TO CHOOSE FROM:

Pastry chef's cheesecake with pistachio cream

Chocolate-lava cake with ice cream

Pineapple carpaccio with coconut ice cream

Mineral water

Artisanal bread service from Forn R. Esplugas

35,00 € (VAT INCLUDED)



WINE CELLAR