SHARING MENU

From 27th to 30th October

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

Garlic and parsley sautéed razor clams

Potato salad with tuna belly and *Piparras* peppers

Roast meat cannelloni with truffled béchamel

MAIN COURSES TO CHOOSE FROM:

Brothy lobster rice with cuttlefish and Vilanova prawns (minimum 2 people)

Sea bass a la Donostiarra with potato parmentier and sweet potato

Charcoal-grilled aged beef entrecote

Catalan-style roasted shepherd´s lamb

DESSERTS TO CHOOSE FROM:

Cheesecake with pistachios

Chocolate-lava cake with ice cream

Catalan crème brulée with Catànies and almond biscuits

Mineral water

Artisanal bread service from Forn R. Esplugas

35,00 € (VAT INCLUDED)

WINE CELLAR