

À la Carte

Starters

Mare Nostrum salad with seasonal fresh ingredients	9,00 €
Salad with guacamole ravioli and apple vinaigrette	10,00 €
Luke warm salad, scallops and mandarin orange foam	11,75 €
Sliced fresh red shrimps Carpaccio, basil and sparkling wine vinaigrette	11,00 €
Cream of pea soup, goat cheese and surimi elvers	9,00 €
Catalan-style spinach, quince preserve and emmental cheese	9,00 €
Stuffed artichokes with lobster in Tarragona-style béchamel sauce	11,00 €
Black tagliarini and flat lobsters	10,00 €
Sautéed noodles and mushrooms	(At least 2 people) 10,00 €
Scrambles eggs with wild mushrooms, baby broad beans and foie gras	9,00 €

Main course

Saffron Rissoto, prawns and black truffle	(At least 2 people) 13,00 €
Baked cod in Idiazabal cheese sauce and wild mushrooms	14,00 €
Sole meunière, lime essence and black salt from Hawaii	16,00 €
Marinated monkfish with sherry vinegar	16,00 €
Stewed skate and beans from Santa Pau	12,50 €
Grilled entrecôte, infused olive oil and Maldon salt	14,00 €
Pork cheeks brick, barbacue sauce and mango chutney	11,00 €
Kid chops fried in breadcrumbs and rosemary essence	11,50 €
Stuffed Chicken, curry sauce and basmati rice	12,50 €
Low temperature roasted leg of lamb, nuts and garlics	14,50 €

Dessert

Figs panacotta and English cream foam	6,00 €
Coffee and chocolate Pudding and sliced pineapple	4,50 €
Homemade cake melted chocolate centre, bourbon vanilla ice cream and Baileys cream	6,00 €
Fresh melon and Chartreuse liquor essence	4,00 €
“yuzu” sorbet and texturized sparkling catalan wine	5,50 €
Pistachio ice cream and crunchy nuts	5,50 €
Catalan crème brûlée ice cream and raspberry sauce	4,50 €
Pinneapple pinya colada	6,00 €
Medley of mixed nuts and texturized Moscatel sweet wine	6,50 €
FRESH ORANGE JUICE	4,50 €