

MENU

Starters

Cream of white asparagus with mayonnaise and ham's powder
Spinaches and duck meat salad with dried fruits vinaigrette
Avocado pie with salad, prawns and pink sauce
Scrambled eggs with artichokes and prawns
Macaronis Catalan style with cheese au gratin
Mushroom and vegetables lassagna with pumpkin sauce
Grilled vegetables with romesco sauce
Snails with Chimichurri sauce
Steamed mussels
Stewed peas with mint
Cannelloni with cream

Main course

Fideuada with cuttlefish and prawns
Cod and wild mushrooms rice
Fresh salmon with samfaina
Hake with baby broad beans and squid strips in squid ink oil
Brochette of marinated tuna with chives and fine herbs
Sautéed squids with garlic and parsley
Sole fillets in cava sauce
Steamed brown meager with vegetables
Baked gilthead with potatoes and Figueres onion
Broad beans Catalan style
Pig's trotters with pickled potato and cod brandade
Duck confit
Stewed rabbit with olives and meatballs
Veal hamburger in red wine sauce and glazed baby onions
Baked shoulder of lamb
Pork's loin in five peppers sauce

Dessert

Catalan cream
Biscuit glacé with almonds and hot chocolate sauce
House ice creams and sorbets
Our tiramisú
Rum baba with coconut ice cream and Malibú with pineapple reduction
Brownie with "dulce de leche" ice cream
Caramel apple with vanilla ice cream and hazlenuts steuzzel
Orange with its peel preserve with Cointreau sorbet
Bailey's crème caramel
Strawberries with yogurt mousse, passion fruit coulis and caramelised rice

Lunchtime (working days)
Menu: 20,50€
Menu without dessert: 17,50€

Nights, weekends and holidays
Menu: 24,50€
Menu without dessert: 21,50€

(IVA included)