

Menu NIGHTS

MONDAY TO SATURDAY

STARTERS

Tempura shrimp & vegetables with sweet and sour sauce, soy & sesame
Duck ham salad with sweet quince, roasted sweet potato & pomegranate vinaigrette
Pastry puff with marinated salmon tataqui, confit onion & creamy cheese, mustard & honey
Mountain short noodles with pork ribs "without bone" & summer mushrooms
Stewed "Cap i Pota" and chickpeas a little bit spicy
Sirloin beef Steak Tartar at moment with dress
Barbecue vegetables with homemade Romesco sauce

MAIN COURSE

Barbecue tenderloin without bone of beef with garniture
Barbecue skirt steak with rustic potatoes with herbs & "chimichurri"
Barbecue beef hamburger with caramelized onion, roasted pumpkin & mustard sauce
Fricandeau of veal "Llata" with mushrooms
Barbecue Gilt Head supreme with steamed vegetables & tartar sauce
Monfish and king prawn cannelloni with shellfish sauce
Grilled octopus with confit potatoes & red paprika "alioli" - **Suppl. 7**
Loin cod with garlic "Musselina" and trio of pepper - **Suppl. 8**

DESSERTS

Tarta Santiago with lemon icea cream & sweet wine
Vanilla Panna Cotta with red fruit & crumble
Cottage and honey cannelloni with dry nuts praline

DRINK

Wine Nuviana D.O. Cinca Valley (1 bottle every two people)
Refreshment, water or beer

CATALAN TOASTED BREAD WITH TOMATO

25 €

VAT INCLUDED