

# Menu NIGHTS

**MONDAY TO SATURDAY**

## **STARTERS**

Pastry puff "Coca" with marinated salmon, confit onion & creamy cheese with mustard & honey

Salad - mixed lettuce, duck ham, sweet quince, Mi-Cuit foie mousse & pomegranate vinaigrette

Parmesan tartlet with creamy fresh cheese, strawberry, confit cherry & basil flavour

Spaghetti "Alla Chitarra" with seasonal mushrooms, poached egg & truffle boletus sauce

Tenderloin beef Steak Tartar at moment with Ancient mustard ice cream

Barbecue vegetables with homemade Romesco sauce

Salmon and avocado tartar with Ancient mustard dress - **Suppl. 5**

## **MAIN COURSE**

**Barbecue skirt steak** with rustic potatoes with herbs & "chimichurri"

**Barbecue duck magret** with spicy pumpkin purée & raspberry sauce

**Barbecue beef hamburger** with caramelized, crunchy bacon & mustard sauce

**Barbecue beef sirloin steak without bone from Girona** 300 gr. with garnish - **Suppl. 8**

**Gilt-Head supreme covered with salt**, steamed vegetables & tartar sauce

**Barbecue Red Tuna** with truffle oil & green asparagus

**Monfish and king prawn cannelloni** with shellfish sauce

**Roasted cod loin** with spinach, raisins, pine nuts & Moscatel - **Suppl. 8**

**Grilled octopus** with confit potatoes & red paprika "alioli" - **Suppl. 7**

## **DESSERTS**

Tarta Santiago with lemon ice 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