

Menu NIGHTS

MONDAY TO SATURDAY

STARTERS

Tempura shrimp & vegetables with sweet and sour sauce, soy & sesame
Baked season mushrooms in “La Llauna” with tender garlic, rustic potato, foie & Oporto
Sirloin beef Steak Tartar at moment with dress
Scrambled eggs with tender garlic and green asparagus textures
Cold melon and mind soup with Iberian ham shavings & “Melonjito” pearls
Fresh noodles with “Frutti di Mare” & Vermouth flavour
Burrata cheese salad with cherry tomatoes, rocket & fresh basil pesto
Mixed winter vegetables salad with confit cherry tomatoes & rocket

MAIN COURSE

Barbacue tenderloin without bone of beef with garniture
Barbecue skirt steak with rustic potatoes with herbs & “chimichurri”
Duck magret with barbecue roasted pear and Oporto reduction
Unboned pork cheek with red wine Demi glace & sweet potato fries
Barbecue Sea Bass supreme with roasted vegetables & rosemary oil
Salmon Tataqui with roasted eggplant purée, chips & teriyaki sauce
Lamb shoulder in low temperature with potato tomato & onion - **Suppl. 6,5**
Grilled octopus with confit potatoes & red paprika “alioli” - **Suppl. 6**

DESSERTS

“Piña Colada” with ron jelly

Lemon Pie

Chocolate cake, cookie & caramel ice cream

DRINK

Wine Nuviana D.O. Cinca Valley (1 bottle every two people)

Refreshment, water or beer

CATALAN TOASTED BREAD WITH TOMATO

25 €

VAT INCLUDED