

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 Ancient mustard ice cream
Parmesan tartlet with cream cheese, strawberry, confit cherry & basil
Green creamy soup with grilled scallop & olive oil pearls
Fresh noodles with “Frutti di Mare” & Vermouth flavour
Garden salad with canons, Feta cheese, avocado, mango, strawberry & honey dress
Mixed winter vegetables salad with Iberian ham shavings & rocket

MAIN COURSE

Unboned pork cheek with red wine Demi glace & sweet potato fries
Barbecue skirt steak with rustic potatoes with herbs & “chimichurri”
Roasted duck confit with spicy pumpkin purée & red fruit sauce
Stewed cuttelfish “La Bruta” with artichoke from El Prat
Barbecue Sea Bass supreme with roasted vegetables & rosemary oil
Salmon Tataqui with roasted eggplant purée, chips & teriyaki sauce
Barbecue beef sirloin steak without bone from Girona 300 gr. with garnish - **Suppl. 8**
Roasted “Coquelet” chicken with spinach, raisins, pine nuts & Moscatel - **Suppl. 5**
Grilled octopus with confit potatoes & red paprika “alioli” - **Suppl. 6**

DESSERTS

“Piña Colada” with ron jelly

Lemon Pie

Chocolate mousse 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