

Menu NIGHTS

MONDAY TO SATURDAY

STARTERS

Artichoke textures from el Prat, Iberian ham, foie & Pedro Ximenez reduction
Cod brandade with crunchy nest, confit Piquillo pepper & shellfish sauce
Zucchini tartar marinated with mustard and honey emulsion & tempura prawn
Pumpkin parmentiere with Wok of winter mushrooms, confit onion & truffle oil
Barbecue vegetables with homemade Romesco sauce
Seasonal green salad with tuna, corn, white asparagus & boiled egg
Salmon and avocado tartar with Ancient mustard dress - **Suppl. 4,5**

MAIN COURSE

Sirloin beef Steak Tartar with Ancient mustard ice cream
Pork ribs from Girona in a low temperature with parmentiere & Demi- glace
Barbacue skirt steak of beef with garniture and "Chimichurri" sauce
Barbecue duck magret with yuca "Fries" & Oporto reduction
Barbecue lamb chops with white beans & garlic and parsley chopped
Monfish and king prawn cannelloni with shellfish sauce
Grilled cod with tempura calçots from l'Alt Camp & Romesco sauce
Barbecue Frisona Cow tenderloin without bone 300 gr. with garnish - **Suppl. 8**
Barbecue octopus with confit potatoes & red paprika "alioli" - **Suppl. 8**

DESSERTS

Lemon Pie with Merengue and cookie
Caramelizd Catalan cream with strawberries
Chocolate foam with red fruit coulis & cookie crumble

DRINK

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

CATALAN TOASTED BREAD WITH TOMATO

25 €

VAT INCLUDED