

MENU MEDITERRANEO

STARTERS TO SHARE

Cod Salad and Pumpkin Foam



"Coca" with Escalibada (Roasted peppers and eggplant), smoked sardine and tapenade



Vichyssoise with shrimp and fresh cheese mousse



Mussels with aromatic fine herb sauce



MAIN COURSE TO CHOOSE

Grilled cuttlefish with vegetable tempura and Padrón peppers



Cod loin with "Trinxat" and pumpkin cream (Suppl. €3.00)



Sea Bass supreme with shavings of iberian ham and edamame (Suppl. €3.50)



Chicken stuffed with caramelized onion in light curry sauce and Thai rice



Matured Veal Sirloin "Rossini" with foie, truffle, apple and mushrooms (Suppl. 8.50€)



Duck magret at low temperature with citrus cream and cereals (Suppl. €4.50)



RICE (Mínimum 2 People)

Seafood rice

Sea and mountain rice with Iberian secret and red shrimp

Black rice with squid

Creamy rice with gallegos and sea nettles

Creamy rice with cod and plankton, green asparagus and scallops (Suppl. €3.00)

Soupy rice with lobster and clams (Suppl. 9.00€)

"Señorito" rice (special rice with mixed shelled seafood) (Suppl. 3.50€)

Red mulled rice with garlic shrimp (Suppl. 3.50€)

Rice with Potera squid and artichokes (Suppl. 3.50€)

Sticky duck magret rice with fig carpaccio and foie shavings (Suppl. €4.00)

Creamy rice with Iberian check, edamame, shitake and snow peas with quinc (Suppl. €3.50)



Seafood noodles in broth



Mediterranean vegetable rice - **Vegano**



DESSERT TO CHOOSE

Dessert of the day or Sorbet

CELLER & DRINKS

White, Rose or Red Wine La Saleta (D.O. Cataluña)

Water & Bread

PRICE: 35.00€

Minimum 2 People