

MENU MOT

WEEKEND MENU

Midday of
31st of July and 1st of august

**Menu is subject to change*

From the MOT restaurant we want to guarantee the safety of our customers and workers.

That is why our menu will temporarily reduce the number of references. Day a day, we will add more dishes. We hope that this measure, will help us take care of everyone. Thank you very much.

Starters (to share)

Iberian HAM with coca bread with tomato 1

Watermelon and beet-root GAZPACHO with tender cheese and anchovies 4,6

EGGS cooked at 63° with potato parmentier, bacon and foie 1,2,3

SCALLOPS with chlorophyl emulsion and vermouth 7

MAIN courses

HAKE with green sauce and mussels 4,6,7

Gratin COD with quince alioli, apple graten and black sausage 2,3,6

Lamb SHOULDER at low temperature with grilled aubergine 1,4

ENTRECOTTE grilled in a Jospier oven with "Café Paris" sauce 3,4

Arenys PRAWNS sauteed with garlic (Sup 6€) 4,9

Desserts

PINEAPPLE with spicy catalan cream 1,2,3

COTTAGE CHEESE with walnuts and honey 3,5

Homemade CHEESECAKE with strawberries and red fruits coulis 1,2,3

Chocolate MOUSSE with caramel 3

29.50€

(VAT included)

(Includes bread, 1/2 l. natural mineral water or 1/2 of wine or a glass of beer)

INFORMATION REGARDING ALLERGY AND INTOLERENCE FOOD. For your safety, if you are allergic or intolerant to any food, please consult the staff for elaboration processes of our products**

All our desserts are homemade

Allergens

1 Gluten

2 Eggs

3 Dairy

4 Sulfites

5 Nuts

6 Fish

7 Sea Food

8 Celery

9 Crustaceans

10 Soy

11 Sesam