

# MENU MOT

Midday from  
18<sup>th</sup> to 22<sup>nd</sup> of October

*\*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

IBERIAN HAM shavings with tomato-rubbed coca bread (Suppl. 5 €) 1

SALAD with goat cheese, red plum, figs and dried fruit vinaigrette 4,5,3

Chickpea HUMMUS with smoked sardines and raw vegetables 6,11

EGG at 63 ° with trumpet parmentier and foie 1,3

MUSSELS with a Thai touch and basil 7,10,11

## MAIN courses

Duck MAGRET with Port sauce and pear in wine reduction 4

COD with pesto rosso and olivada 3,6

Iberian pork STEAK barbecued in a Jospier oven

HAKE supreme in green sauce 4,6

Fried SQUIDS in andalusian style (Supl. +3€) 1

Arenys local SQUIDS sauteed with garlic and parsley (Supl. 5€) 7

Arenys PRAWNS sauteed with tender garlic (Supl. 8€) 9

## Desserts

Caramelized BANANA with creamy mascarpone 3

COTTAGE CHEESE with walnuts and honey 3,5

Nougat ICE CREAM with hot chocolate 1,2,3,5

TARTA de Santiago (almond cake) with vanilla ice cream 1,2,3,5

# 19.50€

(VAT included)

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

**EXPRESS MENU:** Everyday from Monday to Friday. (13,95€)

*One main course to choose + Dessert*  
*\* Includes bread, 1/2l. mineral water or a glass of wine or glass of beer*

*\* Menu served at the bar or at the terrace*

### Allergens

- 1 Gluten
- 2 Eggs
- 3 Dairy
- 4 Sulfites
- 5 Nuts
- 6 Fish
- 7 Sea Food
- 8 Celery
- 9 Crustaceans
- 10 Soy
- 11 Sesam

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\*\*