

# MENU MOT

## WEEKEND MENU

Midday of  
23<sup>rd</sup> and 24<sup>th</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 (to share)

Iberian HAM with coca bread with tomato 1

GUACAMOLE with citrus marinated salmon 6,11

Bakery BREAD with confit onion, artichoke, black sausage and shiitake 1,2,3

SCALLOP with leek and bacon veil 3,7

### MAIN courses

Beef CHEEK in Empordà red wine with glazed shallots and sweet potato puree 3,4

COD with coconut vichyssoise 3,6

SOLE "à la meunière" 3,6

Angus beef SKIRT STEAK grilled in a Jospet with chimichurri 4

Fried SQUIDS in andalusian style (Supl. +3€) 1,7

Arenys local SQUIDS sauteed with garlic and parsley (Supl. +5€) 6,7

Arenys local SHRIMPS sauteed with tender garlic (Supl. +6€) 9

### Desserts

Burnt PINEAPPLE with coconut ice cream 1,3

COTTAGE CHEESE from Montseny with walnuts and honey 3,5

Homemade chocolate ICE CREAM with Bailey's 1,2,3

CARROT CAKE with fresh cheese frosting 1,2,3,5

# 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