

MENU MOT

WEEKEND MENU

**Menu is subject to change*

Middays of
20th and 21st of November

Starters (to share)

Iberian HAM with coca bread with tomato 1

Tuna TARTAR with creamy avocado 4,6,10,11

EGG at 63° with crispy bacon and potato and foie parmentier 2,3

MUSSEL "Bouchot" with romesco sauce and a touch of spice 1,4,5,7

MAIN courses

Hake SUPREMES from Basque country with white beans and mussels 1,4,6,7

Gratin COD with sobrasada alioli sauce and honey 2,6

Pork RIB with vegetables salad and vinaigrette in its sauce 4

Beef CHEEK stewed in red wine from "Empordà" with glazed shallots and celery puree 3,4

Fried SQUIDS in andalusian style (Supl. +3€) 1,6

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

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

Desserts

Spiced pineapple SOUP with coconut ice cream 1,2,3,5

Chocolate COULANT with vanilla ice cream 2,3

CHEESECAKE with red fruit coulis 1,3

Chocolate ICE CREAM with pomace 2,3

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 INTOLEREANCE 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