

MENU MOT

WEEKEND MENU

**Menu is subject to change*

Middays
14th and 15th of May

Starters (to share)

- Iberian HAM with coca bread with tomato 1
SALAD of tomatoes with marinated albacore 1,4,6,10
COCA BREAD with vegetables and black sausage 1,4
RAZOR SHELL from Tarragona with minced garlic and parsley 4,7

MAIN courses

- COD cooked at low temperature with spinach sauce and Chashu bacon 1,6,10
Grilled CROAKER (CORVINA) on a bed of dashi broth and an Asian sauté of pak choi, tender onion and ginger 1,4,6,10,11
DUCK BREAST grilled in a Jospier with "Café de Paris" sauce 3,4,6,8,10,11
Boneless suckling pig TERRINE with celery purée and glazed apple 3
Fried SQUIDS in andalusian style (Supl. +3€) 1,6
PRAWNS from Arenys with tender garlic (Supl. +6€) 9

Desserts

- CAKE Banoffee with banana, caramel and mascarpone 1,2,3,5
White chocolate and hazelnut BROWNIE with vanilla ice cream 1,2,3,5
COTTAGE CHEESE with walnuts and honey 3,5
MOUSSE of "Guanaja" dark chocolate with strawberries 1,2,3

32.90€

(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