

MENU MOT

WEEKEND MENU

**Menu is subject to change*

Middays
18th and 19th of June

Starters (to share)

- Iberian HAM with coca bread with tomato 1
Limeña CAUSE with tuna 6
MILLEFEUILLE of aubergine with cod brandade 1,3,6
MUSSELS in black vermouth 4,7

MAIN courses

- COD with quince aioli 2,6
TATAKI of salmon with seaweed salad, mango chutney and red curry mayonnaise 6,10,11
TERRINE of pork foot without work with its sauce 4,8
ENTRECOTE on the Josper grill with Café de Paris 3,5,6,10,11
Fried SQUIDS in andalusian style (Supl. +3€) 1,6
PRAWNS from Arenys with tender garlic (Supl. +6€) 9

Desserts

- TARTLET of cherry and plum with cream 1,2,3
PEARS from San Juan with mojito 4
CHEESE with walnuts and honey 3,5
PASTA CHOUX with cream and melted chocolate 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