

MENU MOT

**Menu is subject to change*

Middays from
20th to 23rd of June

Starters

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

CAUSA LIMEÑA with tuna 6

Pumpkin and almonds RAVIOLIS with goat cheese sauce and walnuts 1,2,3,5

MUSSELS in black vermouth 4,7

Sautéed AUBERGINES with Thai touches and bacon 1,10,11

MAIN courses

COD with quince alioli sauce 2,6

Salmon TATAKI with seaweed salad, mango chutney and red curry mayonnaise 6,10,11

Boneless pork trotter TERRINE with its sauce 4,8

ENTRECOTTE grilled in a Josper with "Café de Paris" sauce 3,5,6,10,11

Lamb CHURRASCO barbecued in a Josper with rosemary and pistachio (Supl. +5€) 5

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

SHRIMPS from Arenys sauteed with tender garlic (Suppl. +8€) 4,9

Desserts

TARTLET of cherry and plum with cream 1,2,3

San Juan PEARS with mojito 4

COTTAGE CHEESE with walnuts and honey 3,5

BEIGNETS with cream and melted chocolate 1,2,3

21.90€

(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. (14,95€)

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

12 Mustard

INFORMATION REGARDING ALLERGY AND INTOLERANCE FOOD. For your safety, if you are allergic or intolerant to any food, please consult the staff for elaboration processes of our products**