

MENU MOT

WEEKEND MENU

**Menu is subject to change*

Middays
30th and 31st of July

Starters (to share)

- Iberian HAM shavings with coca bread with tomato 1
Beetroot GAZPACHO with smoked sardine and cherry confit 4,10
Steamed RAVIOLI with Asian sauce 5,10,11
Delta RAZOR SHELL with lemon 4,7

MAIN courses

- COD with creamy beans and crispy bacon and sweet garlic confit 6
Pannon duroc pork RIBS in two coactions with barbecue sauce 4
CROAKER (CORVINA) with Thai yellow curry and basil oil 10
DUCK with caramelized apple and Oporto sauce 4
Lamb CHURRASCO barbecued in a Josper with rosemary and pistachio (Supl. +5€) 5
Fried SQUIDS in andalusian style (Supl. +3€) 1,6
PRAWNS from Arenys with tender garlic (Suppl. +6€) 9

Desserts

- Strawberry SOUP with chocolate ice cream
Chocolate COULANT with raspberry ice cream 2,3
COTTAGE CHEESE with walnuts and honey 3,5
TIRAMISU with flamed figs with amaretto 1,2,3,5

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