

MENU MOT

**Menu is subject to change*

Middays from
01st to 05th of August

Starters

- IBERIAN HAM shavings with tomato-rubbed coca bread (Suppl. 5 €) 1
Beet-root GAZPACHO with smoked sardine and candied cherry tomato 6,11
Steamed RAVIOLI with Asian soup 5,8,10,11
Delta MUSSELS with fine Jerez wine and lemon 4,7
Oven baked CORN on the cob with sriracha mayonnaise (a little spicy) 2,4

MAIN courses

- COD with creamy beans, crispy bacon and sweet garlic confit 6
Pannon duroc pork RIBS in two cookings with barbecue sauce 4
CROAKER (CORVINA) with Thai yellow curry and basil oil 10
DUCK with caramelized apple and Port wine sauce 4
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

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

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 Sulfités
- 5 Nuts
- 6 Fish
- 7 Sea Food
- 8 Celery
- 9 Crustaceans
- 10 Soy
- 11 Sesam
- 12 Mustard

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**