

# MENU MOT

## WEEKEND MENU

*\*Menu is subject to change*

Middays of  
17<sup>th</sup> and 18<sup>th</sup> of September

### Starters (to share)

Iberian HAM shavings with coca bread with tomato 1

BABAGANOUSH with vegetable crudités 4,10

Steamed COCKLES 4,6,7

PUFF PASTRY with roasted pepper and sausage 1,4

### MAIN courses

COD with mushroom cream and crispy bacon 3,6

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

Duck CONFIT with red berries sauce 4,8,10

Low temperature pork RIBS with barbecue sauce 4,6,8,10,11

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 (Supl. +6€) 4,9

### Desserts

BROWNIE with pistachio ice cream 1,2,3,5

COTTAGE CHEESE with walnuts and honey 3,5

Catalan CREAM (crème brûlée) 2,3

APPLE STRUDEL with mascarpone 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