

MENU MOT

**Menu is subject to change*

Middays from
19th to 23rd of September

Starters

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

BABAGANOUSH with vegetable crudités 1,8,11

PUFF PASTRY with roasted pepper and sausage 1,3,4

MUSSELS with spicy marinara sauce 4,6,7,8

CARVED from Cerdanya with bacon at low temperature

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 Jospier with rosemary and pistachio (Suppl. +5€) 5

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

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

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