

MENU MOT

WEEKEND MENU

**Menu is subject to change*

Middays of
19th and 20th of November

Starters (to share)

- Iberian HAM shavings with coca bread with tomato 1
Veal CARPACCIO with artichokes, parmesan and nuts dressing 3,4,5
Arenys OCTOPUS with potato and paprika 4,7
COCKLES with Ponzu sauce 4,7

MAIN courses

- Low temperature cooked COD with gratin quince alioli sauce and caramelized green apple 2,3,6
Salmon TATAKI with asian dressing, yellow foot mushrooms and nuts 4,5,6,10,11
Duck CONFIT with Port wine sauce and sweet potato purée 3,4
Veal BURGER with foie gras grilled in a Josper
Lamb CHURRASCO barbecued in a Josper with rosemary and pistachio (Supl. +5€) 4,5
Fried SQUIDS in andalusian style (Supl. +3€) 1,6
PRAWNS from Arenys with tender garlic (Supl. +6€) 4,9

Desserts

- CHEESECAKE with orange toffee 1,2,3
Pumpkin CAKE with vanilla ice cream 1,2,3
White chocolate FLAN (crème caramel) with red berries soup 2,3,5
PEARS in wine with raspberry ice cream 4

34.90€

(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
12 Mustard