

7 COURSE SYNERA MENU (Gastronomy surprise menú)

Included wine (to choose):

Petit Almodí, D.O. Terra Alta. White, Red and Rosé
Clot dels Oms, D.O. Penedès. White, Red and Rosé
10.000 hores, D.O. Penedès. White and Red
llercavònia, D.O. Terra Alta. White (Suplement 10€)
Eresma, D.O. Rueda. White (Suplement 10€)
AL-Almodí criança, D.O. Terra Alta. Red (Suplement 10€)
Tierras de Murillo, D.O. Rioja. Red (Suplement 10€)

An APPETIZER

3 STARTERS

FISH MAIN

MEAT MAIN

DESSERTS

36€ (VAT included)

Includes : choice of 1/2l. water
or 1/2 House wine,
bread & 1/2 Gintonic

LUNCH MENU FROM 09TH–10TH–12TH AND 13TH OF SEPTEMBER

**Subject to modifications*

Starters

Brie delight SALAD with red fruit vinaigrette (1,2,3,4)

TOAST with peppers in pickled sauce with anchovies (1,6)

Pasta of the day in BOLOGNESA sauce(1,4)

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

Scrambled EGGS with shitake, asparagus and shrimps ()

Tender BEAN SALAD with jam and marinated mackerel (1,3)

HUMMUS with raw vegetables and little toast (1,5,8)

Galician CLAMS with green sauce (Sup. 8€) (4,6,7,9)

*INFORMATION REGARDING ALLERGY AND INTOLERANCE FOOD. For your safety, if you are allergic or intolerant to any food, please consult the staff for processes for different dishes.** All our desserts and our dishes are prepared by us*

Mains

PORK TROTTER barbecued in a Josper oven with garlic (2)

Sautéed SAUSAGE with garlic and rossinyols (mushrooms) ()

Red wine BEEF with mushrooms ()

COD LOIN with "sanfaina" (1,4)

Candied BACON with scallops and potato cream (Sup. 6€) (4)

Candied SUPREME HAKE with jam oil and peas cream ()

Local SHRIMPS with tender garlic (Sup. 8€) (4,9)

Legend of allergens

1 Gluten

2 Egg

3 Dairy

4 Sulfites

5 Nuts

6 Fish

7 Molluscs

8 Celery

9 Crustaceans

10 Soja

11 Sesam

Desserts

Chocolate and praline FONDANT with strawberry sorbet (Sup.2€) (2,3)

Warm FIG "SABLÉ" with yogurt and vanilla ice cream (2,3,5)

PANNA COTTA'S yogurt with red fruits coulis (2,3)

GOAT YOGURT with walnuts and honey (3,5)

Bailys TRUFFLES with cream (2,3,5)

Chocolate and orange CROQUETTES with tangerine sorbet (1,2,3)

Lemon SORBET ()

19,50€ (VAT included)

Includes : choice of 1/2l. water
or 1/2 House wine and
bread

RESTAURANT

MOT

LUNCH MENU: Monday to Friday noon. (19,5€)

SYNERA MENU: Monday to Sunday noon and dinner. (36€)

WEEKEND MENU: Saturday, Sunday and holidays noon. (29.5€)

EXPRESS MENU: Monday to Friday noon. (13,95€)

1 dish to choose + Dessert + Drink

*Includes: Choice of 1/2l. Water or one glass of wine, and bread
We serve this menu on the bar or on the terrace