

SEASONAL MENU

Appetizers

- Olives stuffed with anchovies and roasted peppers | 3,5€
- Iberian ham croquette | 2,5€/u
- Shrimp croquette | 2,5€/u
- Octopus ball | 6€/u
- Searred scallops with yellow chilli pepper and "chalaca" tiger milk sauce | 4€/u

Starters

- Chunky fish and seafood soup
- Cod and escarole salad with a split romesco sauce, tomato and Kalamata olives
- Grilled leeks with blood sausage and nut vinaigrette
- Spaghetti alla chitarra alla putanesca*
- Seasonal wild mushrooms with free-range eggs and Iberian pork jowl
- Roasted salmon sashimi with avocado, seaweed and a sesame and apple vinaigrette
- Grilled pumpkin with white miso and feta cheese

Main dishes

- Grilled sea bass in a Peruvian marinade and roasted aubergine
- Baked salmon with mashed potato and wild mushroom sauce
- Grilled hake with artichokes sautéed with ham
- Confit cod with tomato and basil
- Roast chicken with sweet potato puree, gravy and raisins
- Grilled rump steak with a red onion criolla vinaigrette, piquillo peppers and potato wedges
- Roast lamb with couscous and gravy from the roast

Desserts

- Creamy chocolate 72%
- Mascarpone flan
- Cheesecake
- Fruit salad
- Catalan cream

35 €

Drinks not included

