

SEASONAL MENU

Starters

- Leek and coconut cream with grilled langoustines
- Salmon tartar with avocado cream and a chalaca dressing (Peruvian-style diced vegetables)
- Cod and Santa Pau bean salad, in olive brine and white tuna
- Mixed salad with fruits of the forest vinaigrette and fried goats' cheese
- Grilled roasted vegetables with raclette cheese
- Roasted duck and pear ravioli, plum sauce and Gorgonzola cheese
- Free-range egg cooked at a low temperature with pisto manchego (stewed vegetables) and Iberian pork jowls

Main dishes

- Cod with piperade
- Santurce-style grilled sea bass
- Blue fin tuna tataki with roasted lettuce hearts and white miso
- Baked salmon with sour cream and pickles
- Roasted Duroc ribs basted in a BBQ sauce
- Free-range chicken leg and thigh yakitori with sautéed pak choi and shiitake mushrooms
- Roasted suckling pig with a celery, turnip and granny smith apple purée

Desserts

- Creamy chocolate 72%
- Vanilla flan
- Drunk cake with vanilla ice cream
- Fruit salad
- Catalan cream

35 €

Drinks not included

