

• WEEKLY MENU •

STARTERS TO CHOOSE

Free range fried eggs with potatoes and Burgos black pudding

Strawberry gazpacho with mozzarella pearls

Tender sprouts salad with yellow peaches, parmesan cheese and nuts

Salmon and avocado tartar with mustard vinaigrette

Smoked and glazed aubergine with miso cane honey, tzatziki and papadum

Steamed or marinara-style mussels

Steamed cockles (supl. 3€)

Galician-style octopus -90gr- (supl. 3€)

MAIN COURSE TO CHOOSE

Roasted poussin with sausages

Veal cheek in red wine sauce

Traditional cannelloni

Fideuá (noodles) with clams and "alioli"

Seafood Paella -mín 2 people- (supl. 3€)

Cod a "la llauna" with Santa Pau beans (supl. 5€)

DESSERTS TO CHOOSE

Egg flan with whipped cream

Crema catalana foam with mandarin sorbet

Cheesecake with red fruits compote

Chocolate truffles

Assorted ice cream

Starter + main course + coffee o Main course + dessert + coffee, 23€

Starter + main course + dessert and coffee, 30€

Price includes: Bread, water or beer or glass of wine

-Menu available at lunchtime from Wednesday to Friday-