WEEKEND AND HOLIDAY MENÚ

Ask the waitress for our daily specials

Welcome snack

To start you can choose between cold starters...

Summer salad with seasonal and dried fruits (GF) (VG)

Salted cod salad with romesco sauce (GF)

Cold tomato and basil soup (VG)

Seafood salad (GF)

Beef carpaccio (GF)

Or hot starters...

Chickpea and potato curry (GF) (VG)

Meat caneloni

Spinach lasagna

Baked potato stuffed with meat with a garlic cream topping (GF)

Then our stews...

Secret braised in the oven with apple sauce

Chicken with black beer

Chili with meat (GF)

Pork cheek in a Cap de Ruc Grenache Wine sauce (GF)

Pig's trotters braised with chickpeas and potatoes (GF)

Slow cooked beef cheek beef (GF)

Baked cod with garlic cream topping (GF)

Or if you prefer grill...

Grilled sausage (GF)

Grilled lamb (GF)

To finish a little sweet...

Catalan cream (GF) (VT)

Hazelnut flam (GF) (VT)

"Pannacotta" (VT)

Cold lemon cake (VT)

Xocolate brownie (GF)(VT)

Baked apples (GF) (VG)

Blackcurrant Cream Tart (GT)

(GF) = Gluten Free (VT) = Vegetarian

(VG) = Vegan

Notify waiters in case of any intolerance or allergy

30 € PER PERSON (VAT INCLUDED)

The menú includes, bread, water, wine*
*Cap de Ruc Red, Rosé or White wine

