



# STARTERS

Iberian ham with coca bread	19.00
Home-cured salmon with lemon and toasts	16.00
Chorizo croquettes with “alioli” and honey	16.00
Iberian ham croquettes	15.00
Homemade codfish fritters	15.00
Crispy prawns with Romesco sauce	17.00
Parmesan taco with beef t��rtar, mustard and red pepper *	19.00
Crispy rice coca bread with salmon and avocado tartare	18.00
Saut��ed artichokes with prawns and Iberian ham, with a foie gras cream *	20.00
Marinated tuna with Gang Yai of vegetables and wasabi	19.00
Cream of milk cap mushrooms with poached egg and shavings of Iberian ham	19.00
Catalan Christmas “Escudella” soup with galets pasta and meatballs	18.00
Mushroom cannelloni with foie gras cream	19.00
Thyme soup, cured egg, Figueres onion veil, and fine herbs	18.00
Homemade gnocchi with cheese and truffle sauce	17.50

# FISH

Grilled corvina on green beans and peas risotto	22.00
Panko-crusted hake with boletus cream and prawn	19.00
Porcini mushroom risotto, seasonal mushroom veil and parmesan mayonnaise *	24.00
Sea bass fillets with wood-fired eggplant and anchovies	19.50
Mellow rice with prawns and Iberian secret with black garlic mayonnaise *	24.00
Squid over spicy chorizo parmentier with nuts	18.50

# MEATS

Grilled duck magret with caramelized strawberries in orange sauce	22.00
Slow-cooked lamb shoulder, tender potatoes and its sauce	20.00
Beef tenderloin with cream and sweet potatoes chips and herb oil **	30.00
Entrecote of veal with green pepper sauce and Pont-Neuf potatoes *	24.00
Traditional Catalan Christmas “Carn d’olla” (festive meat and vegetable stew)	20.00
Pig’s trotters with porcini mushrooms cream	20.00



## TASTING MENU

Chef's aperitif and vermouth

Parmesan taco with beef t rtar, mustard and red pepper

Sea bass fillets with wood-fired eggplant and anchovies

Grilled duck magret with caramelized strawberries in orange sauce

Macaroni carbonara

**60 **

**VAT INCLUDED**



## GR VOL "GOURMET" MENU

Chef's aperitif and vermouth

Crispy rice coca bread with salmon and avocado tartare

Mushroom cannelloni with foie gras cream

Grilled corvina on green beans and peas risotto

Beef tenderloin with cream and sweet potatoes chips and herb oil

The French toast of Saint Teresa

Crunchy almond mascarpone with raspberry ice cream

**80 **

**VAT INCLUDED**