

# ◦ DAILY LUNCH MENU ◦

## Starters

- Mussels fisherman style or steamed with garlic and parsley
- Warm duck confit salad with mushrooms and black truffle vinaigrette
- Goat cheese salad with nuts and honey vinaigrette
- Bao bread with avocado, smoked salmon, sesame and wasabi mayonnaise (2u)
- Calçots\* croquettes cooked on wood with sauce and pecorino romano
- Esqueixada (shredded salt cod salad)
- Caprese salad (**extra € 1.90**)
- Roast chicken cannelloni, truffle and foie gras with truffle béchamel (**extra € 2,40**)

## Main Courses

- Yellowfin tuna tail tataki, wakame seaweed and mango spherifications
- Fillet of hake with steamed vegetables and potatoes
- Pork secret (*part of the armpits*) with mushrooms sauce and its garnish
- Penne rigatte with squid ragu and shrimp tartar quenelle
- Homemade vegetable lasagna
- Paella fisherman style (**minimum 2 people**)
- Rice mountain style (**minimum 2 people**)
- Black rice (cooked in squid ink) with hints of aioli (**minimum 2 people**)

## Home made Desserts

- Deconstruction of lemon pie
- Bread with chocolate, oil and salt
- Mató (curd cheese) with honey and walnuts
- Carrot cake with cream cheese and hazelnuts
- Cheesecake with cream and chocolate flakes
- Strawberries with cream and pistachio powder
- Plain yogurt with berries coulis
- Hazelnut brownie on a bed of white chocolate and pistachios
- Lemon sorbet with its spherifications
- Tiramisu in our own way (**supl. 1,75€**)

PRICE: **20€**

Includes bread, water and a glass of wine or a beer or a soft drink .

(Coca-Cola and Fanta have a supplement 1,1€)

\*roasted onion shoots