

WEEKEND MENU

Starters

- Caprese salad with basilic oil
- Marinated tuna salad with soy, ginger, wakame seaweed and trout eggs
- Goat cheese salad with nuts and honey vinaigrette
- Mussels fisherman style or steamed with garlic and parsley
- Calçots* croquettes cooked on wood with sauce and pecorino romano
- Esqueixada (shredded salt cod salad)
- Roast chicken cannelloni, truffle and foie gras with truffle béchamel
- Bao bread with avocado, smoked salmon, sesame and wasabi mayonnaise (2u)

Main courses

- Yellowfin tuna tail tataki, wakame seaweed and mango spherifications
- Fillet of hake with grilled vegetables
- Shoulder of lamb cooked at low temperature with honey and teriyaki reduction with its garnish
- Grilled pork secret (*part of the armpits*) with garnish
- Rice mountain style (**minimum 2 people**)
- Black rice with hints of aioli (**minimum 2 people**)
- Paella fisherman style (**minimum 2 people**)
- Paella duck breast, foie gras and mushrooms (**min. 2 people, extra €5.40/pp**)
- Boiled lobster rice (**minimum 2 people, extra €7/pp**)
- Creamy rice with octopus and seafood (**minimum 2 people, suppl. 5€/pp**)

Homemade 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
- 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

PRICE: **35€**

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

*roasted onion shoots