

To Start

Home-made Croquettes

Cod Fritters

Iberian "Jabugo" Ham

Vegetables in Tempura with prawns

Scrambled eggs with potatoes, squids and garlic

"Coca Bread" with Tomato

Starters

Norway lobster and grouper cream with crunchy bread

Beef Carpaccio with mustard and potato Parmentier with Parmesan

Foie Gras terrine with caramelized apple

Shellfish salad with sea urchin vinaigrette

Grilled goat cheese salad with dried fruits vinaigrette and orange

Four vegetables roll with mascarpone and parmesan cheese with Genovese pesto

Marinated Salmon Tartar with Mango, Apple and Citrus Vinaigrette with mustard

Crunchy "coca bread" with Majorcan Iberian sausage, brie cheese and blossom honey

Fish

Tuna steak with "ajoblanco", green Arbequina olive tapenade and zucchini flower

Angler fish with almond sauce and sweet potato confit

Codfish "a la Llauna" (Grandmother's recipe)

Hake sautéed with Clams, and Navarra Asparagus

Meat

Baked Lamb with Potatoes, and shallots

Duck confit with passion fruits sauce and pears in wine

Beef tenderloin with Foie and red rice (23.95€)

Beef steak with green pepper sauce, baked potato and vegetable Bundle

Pasta & Rice Dishes

Vegetables Rissotto with Roquefort and nuts

Creamy Rice with Lobster & Ceps

Oxtail cannelloni gratin with Parmesan and black truffle

Fideuà (with seafood and meat)

Desserts

Chocolat coulant with Bourbon vanilla Ice-Cream

Semi-Cold chocolat with Catalan crème

Textures chocolate

Almond cake with jelly Mosactell

Cream and truffle mille-feuille

Sytawberry tartar

Raspberry tiramisu

Assortment of ice-creams

TASTING MENU

Foie Chupa-Chups with goat cheese, nuts and raspberry

Gazpacho of strawberries with onion

Scallops with cava sauce and ceps

Gelatine with crispy bacon and garlic bread

Mandarin sorbet

Tuna tataki with "ajoblanco"

Kentucky quail with barbecue sauce

Chocolate textures

Wine & Cava selection

Bread, water, coffee and tea