

## STARTERS

Iberian ham with <i>coca</i> bread	22.- €
House-cured salmon with dill, herb butter and crispy bread	18.- €
Selection of creamy croquettes (Iberian ham and wild mushrooms)	17.- €
Parmesan taco with beef tartare, mustard and paprika *	19.- €
Soy-marinated tuna sashimi with pistachio, mint and Gang Yai sauce *	20.- €
Buffalo burrata with roasted tomatoes and Genovese pesto	18.- €
Salmon Tiradito” with chili, coriander and lime	19.- €
Beetroot and Cherry gazpacho with pickled mackerel	17.- €
Homemade gnocchi with cheese cream and truffle	18.- €
Seafood tagliatelle with mussels, clams and razor clams	19.- €

## FISH

Grilled corvina with green risotto of baby broad beans and peas	22.- €
Grilled octopus with charcoal-grilled “trinxat” (potato and cabbage)*	25.- €
Confit cod with spinach, raisins and pine nuts	24.- €
Sea bass filets with anchovy cream and wood-roasted aubergine	20.- €

## MEAT

Iberian pork “secreto” with celeriac purée and Muscat reduction	22.- €
Grilled duck magret with caramelised strawberries	22.- €
Beef entrecôte with morel sauce and Pont Neuf potatoes *	25.- €
Beef tenderloin with quinoa “faux risotto” and porcini cream **	30.- €
Vegetable rice with green asparagus	21.- €



## **Tasting menu**

(served for full table)

Chef's appetizer with Vermut

Parmesan taco with beef tartare,  
mustard and paprika

Sea bass filets with anchovy cream and  
wood-roasted aubergine

Grilled duck magret with  
caramelised strawberries

Caramelised pineapple with coconut mousse and  
rocket juice with a hint of lime

**60.- €/pers. (VAT included)**

\*\*\*\*\*

## **Gastronomic menu**

Chef's appetizer

a STARTER (to choose from the menu)

a MAIN COURSE; fish, meat or rice (to choose from the menu)

a DESSERT (to choose from the menu)

**44.- €/pers. (VAT included)**

(\* ) DISHES WITH 1 ASTERIC IN THE MENU HAVE AN INCREASE OF 5.-€ ON THE PRICE OF THE GASTRONOMIC MENU

(\*\* ) DISHES WITH 2 ASTERICS IN THE MENU HAVE AN INCREASE OF 10.-€ ON THE PRICE OF THE GASTRONOMIC MENU