



STARTERS

- Mussels with an "*a la marinera*" sauce or steamed mussels
- Catalan salad with a vinaigrette of black olives and anchovies
- Cream of cod with prawn oil (+1,50€)
- Escarole, mandarin and artichoke salad (vegan)

MAIN COURSES

- Medallion of beef served with layered sweet potato
- Grilled entrecote with garnish (450gr approx) (+6.00€)
- Grilled beef steak with garnish (+3,50€)
- Grilled squid served with a julienne of vegetables
- Grilled sole with garnish (+1,50€)
- Seitan stuffed with vegetables, asparagus, shiitake, mushrooms and a zucchini sauce (vegan)

DESSERTS

- Chocolate and mint coulant with mandarin sorbet
- Ratafia flan with *carquiñolis* (traditional Catalan biscuits)
- Soft cheese drizzled with heather honey and walnuts
- Chocolate and pecan brownie

21,00€ (VAT included)

Includes a glass of Empordà wine or a bottle of water