



STARTERS

Mussels with an "*a la marinera*" sauce or steamed mussels
Catalan salad with a vinaigrette of black olives and anchovies
Escalivada "baked aubergines, eggplants, peppers, etc"
Iberian ham croquettes
Escarole, mandarin and artichoke salad (vegan)

MAIN COURSES

Sirloin of pork "mignon" with roquefort
Medallion of beef served with layered sweet potato
Grilled entrecote with garnish (450gr approx) (+6.00€)
Grilled beef steak with garnish (+4,00€)
Sea bream filet with garnish
Grilled squid served with a julienne of vegetables
Grilled sole with garnish (+3,50€)
Seitan stuffed with vegetables, asparagus, shiitake, mushrooms and a zucchini sauce (vegan)
Gratin vegetable cannelloni with broccoli bechamel

DESSERTS

Nougat ice cream with Ratafia and *carquiñolis* (traditional Catalan biscuits)
Soft cheese drizzled with heather honey and walnuts
Chocolate brownie
Fresh pineapple carpaccio

22,00€ (VAT included)

Includes a glass of Empordà wine or a bottle of water