



EXECUTIVE MENU

(Tuesday to Friday at noon, non-holiday days)

Appetizer of the house

STARTERS to choose

Potato tatin with poached egg and octopus scallops

Pumpkin cream with cognac mushrooms

Tuna skewers with romesco cream and potato chips

Zucchini carpaccio with miso mayonnaise, honey, avocado and anchovies

MAIN COURSES to choose

Beef entrecote with roasted eggplant timbale and pepper sauce

Black rice with squid and clams

Sea bream supreme with green sauce, clams and mussels

Orange salmon and grilled asparagus

DESSERTS to choose

Cream "volteada" with salted caramel ice cream

Strawberry mousse

chocolate passion

29,50 €

VAT included

Water soft drink or glass of house wine included

RECOMMENDED WINES

WHITE

Petites Estones D.O. Terra Alta	17,50€
Sommos Varietales D.O. Somontano	17,50€
Aura Nocturna D.O. Rueda	17,50€
Lagar de Cervera D.O. Rias Baixas	24€

ROSÉ

Sommos Rosé D.O. Somontano	17,50€
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RED

Petites Estones D.O. Montsant	17,50€
Sommos Varietales D.O. Somontano	17,50€
Luis Cañas Crianza D.O. Ca. Rioja	19,50€

CAVA

Rovellats Imperial Brut Reserva	18,00€
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