

**We start with...**

Iberian ham with Catalan tomato rubbed bread	8,50€
Foie macaron with Music, dried fruits & Muscat wine	12,00€
Smoked sardine, olive oil dust, rosemary flavoured sun-dried tomato and escarole	12,00€
Summer Cocktail, goat cheese, spice bread, orange and carrot ice cream	8,00€
Marinated salmon dice, pickles, cornsalad and raspberry mayonnaise	12,00€
Patatas Bravas Visual style	7,00€
Homemade Iberian ham croquettes	7,00€
Mussels, white wine, tomato, onion, green and red pepper	7,50€
Beef carpaccio with parmesan cheese and roquette	8,00€
Red king prawns with romesco sauce	8,00€
Warm scallops and shrimps salad	9,50€
Visual salad	8,00€
The Chef's appetizer selection	28,00€

**Pasta and Rice**

Pear and gorgonzola sacchetti with roquette pesto	12,00€
Artichokes ravioli and Iberian ham sauce	12,00€
Seasonal vegetables rice	12,50€
Spiny lobster risotto with young sweet corn	15,00€



VAT included

### **Our Sea Courses**

Tuna tataki, pepper bread, asparagus and <i>La Vera</i> paprika's flavoured potatoes	19,00€
Sole fish, mushrooms, baby onions, baby garlic and roasted pepper	20,00€
Monkfish with pumpkin and saffron sauce	20,00€
Cod fish with quince cheese and roquette pesto	19,00€

### **Meat Point**

Veal filet, fines herbes butter, baby carrots and button mushrooms	20,00€
Stone grilled duck magret with wheat berry risotto and black trumpet mushrooms	19,00€
Rack of lamb with potatoes and porcini mushrooms	20,00€
Suckling pig comfit terrine, airbag potatoes and orange comfiture	20,00€
Veal entrecôte, roasted potatoes purée, barbecue and peach	19,00€

### **On the side**

Seasonal vegetables	3,50€
Jacket potatoes or French fries	3,50€

### **It's heavy for you?**

If you prefer a lighter cuisine or choose from our vegetarian courses, let us know. Any of our meat and fish can be prepared with grilled vegetables or potatoes



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## **Our desserts**

### **CHOCOLATE X-TREM**

Cocoa sponge cake, gianduja, praliné and white chocolate ice cream 7,00€

### **TRADITIONAL**

Crème Brûlée flavoured with thyme and vanilla and violet ice cream 7,50€

### **SUMMERTIME**

Hazelnut sponge cake, "rom cremat" banana, lemon cream and basil 6,50€

### **THE AWAKENING**

Grand Marnier liqueured cake, Baileys ice cream, vanilla and coffee toffee 6,50€

### **OUR CHEESES**

Traditional cheese selection 12,00€

### **ARTISANAL ICE CREAM**

Ask us for our daily assortment 7,00€



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## **Fortified and sweet wines**

SINOLS Moscatell 2009, DO Empordà, Natural Sweet Wine 3,50 €

*Citrus, honey and spices, balance between acidity and sweetness. Perfect with the SUMMERTIME*

VI DE GEL, Gewurztraminer 2009, Gramona 5,00 €

*Silky and creamy, fruity and floral. Ideal with the TRADITIONAL*

OLIVARES Dulce Monastrell, DO Jumilla 6,00 €

*Full bodied red sweet wine, candied fruit, spicy and balsamic nuances*

LUSTAU SAN EMILIO PX, Sherry wine, Jerez de la Frontera 6,00 €

*Nuts and raisin flavours, sweet and intense. Great with black chocolate and some cheeses*

PORTO NIEPOORT LBV, 2005 6,00 €

*Deep colour, well fruit reduction with liquorice sensations. Your dessert... the CHOCOLATE X-TREM*



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