

DISFRUTAR TAPAS MENU

Cold Tapas

Tomato-rubbed coca's bread with olive virgin oil
Assortment of Iberian cold cuts (ham, cured pork loin and chorizo)
Antequera olives
Idiazabal cheese in oil

Warm Tapas

Catalan style rice tasting (pork ribs, chickpeas and green beans)
Garlic shrimp
Steamed mussels
Andalusian-fried squid rings
Home made nachos with fresh avocado and mexican "pico de gallo"

Dessert

Lemon pie Nuria style

Cellar

- White wine Vailet (D.O. Empordà)
- Red wine Clos Pinell (D.O. Terra Alta)

Mineral water
Coffee and tea

27 € Tax included

MINERVA MENU

Baby spinach salad
with pear sticks and lemon-grass sauce

O

Two textures tender eggplant
with fresh cheese and rocket

Cod loin with baby squid, spring onion, basil and tomatoe concasse

Or

Melt-in-the-mouth braised beef with parmentier potatoes and flowers

Walnuts and chocolate Brownie with vanilla ice cream

Cellar

- White wine Vailet (D.O. Empordà)
- Red wine Les Gallinetes (D.O. Conca de Barberà)

Mineral water
Coffee and tea

31 € Tax included

BACCO MENU

Cold and warm tapas

Tomato-rubbed coca's bread with olive virgin oil
Assortment of Iberian cold cuts (ham, cured pork loin and chorizo)
Home made nachos with fresch avocado and mexican "pico de gallo"

Crispy artichokes chips with romesco sauce
Boat squids sauteed with garlic and parsley

Main course

Monk fish and crayfish paella with mussels and cuttlefish

Dessert

Catalan caramelized custard cream

Cellar

- White wine Vailet (D.O. Empordà)
- Red wine Les Gallinetes (D.O. Conca de Barberà)

Mineral water
Coffee and tea

33 € Tax included

DIANA MENU

Cold Tapas

Tomato-rubbed coca's bread with olive virgin oil
Assortment of Iberian cold cuts (ham, cured pork loin and chorizo)
Antequera olives
Grilled vegetables flavoured with mountain herbs and anchovy
Mediterranean salad bowl

Warm Tapas

Andalusia-fried squid rings
Traditional ham croquette

Beef steak to share

400 gr. Beef steak (for two people)
With home made french fries and crispy artichoke chips with romesco sauce

Dessert

Cheese cake with red fruits coulis

Cellar

- White wine Vailet (D.O. Empordà)
- Red wine Les Gallinetes (D.O. Conca de Barberà)

Mineral water
Coffee and tea

35 € Tax included

FEBO MENU

Creamy bacon and boletus edulis risotto with basil perfume

Or

Green leaf salad with a trio of apples, shaved Parmesan and walnuts.

Turbot stewed in a Costa Brava marinère sauce

O

Girona veal Entrecotte with Café de Paris sauce and charcoal-grilled baby potatoes

Cheese cake with red fruits coulis

Cellar

- White wine Els Nanos (D.O. Conca de Barberà)
- Red wine XIII Lunas (D.O. Rioja)

Mineral water
Coffee and tea

37 € Tax included

COCKTAIL MENU

Mixed vegetable chips

Ripe tomato rubbed flatbread drizzled with virgin olive oil

Iberian ham board

Idiazabal cheese

A shot of Andalusian gazpacho

Russian salad with pickled vegetables and tuna

Salmon tartare bites with mustard mayonnaise

Diced marinated tuna with avocado and Daikon radish

Fideuá tasting plate

Crispy shrimp with sweet chili and mango foam

Andalusian style fried squid

Homemade Iberian ham croquettes

Crispy chicken fingers with mango mayonnaise

Núria spicy potatoes

Tiramisu

Cellar

Mineral water and soft drinks

Vailet white wine (DO Empordà)

Les Gallinetes ECO red wine (DO Conca de Barberà)

Coffee and infusions

40 € VAT included

VENUS MENU

Cream of pumpkin soup with foie and citric

King prawns, rocket salad, duo of tomatoes and mango vinaigrette

Beef fillet with parmentier potatoes, baked onion and carrot sauce

Walnuts and chocolate Brownie with vanilla ice cream

Cellar

- White wine Bàrbara Forès (D.O. Terra Alta)
- Red wine Mas Oller (D.O. Empordà)

Mineral water
Coffee and tea

45 € Tax included