

1477

MCDLXXVII

STARTERS

Tomato salad with “mató” and anchovies	€18.50
Quinoa salad with squid	€15.50
<i>Tagliatelle of squid and confit mushroom with pesto</i>	
White garlic soup (“ajoblanco”) with prawns	€22.50
Lobster and vegetable ravioli	€22.50
<i>served chilled with shallot vinaigrette, baby leaves and chives</i>	
Terrine of bonito tuna and rockfish	€18.50
<i>served with seaweed and fennel</i>	
Tagliatelle with tomato sauce	€18.50
<i>served with sautéed seasonal vegetables</i>	

FISH

Roasted monkfish	€26.50
<i>served with baby onions, mushrooms, potato gnocchi and roast chicken jus</i>	
Sea bass with beans	€23.50
<i>served with green beans and olive oil, and seasonal vegetables</i>	
Grilled turbot with romesco sauce	€27.50
<i>served with cream of pepper, roasted spring onion and romesco foam</i>	
Marinated red mullet	€27.50
<i>Grilled red mullet with a smooth citrus escabeche, sautéed seasonal vegetables and mashed potato</i>	
Gurnard fish stew	€27.50
<i>Served with potato and saffron terrine, parsley jus, hazelnut mayonnaise, Pernod gelatine and aniseed leaves</i>	

MEAT

Girona beef tenderloin	€27.50
<i>Served with potatoes roasted with fresh herbs from PGA Catalunya Resort, and “rancio” wine sauce</i>	
Duck with pears	€25.50
<i>Served with pear purée, pears with tarragon, “nyoca” and green cardamom sauce</i>	
Roasted free-range chicken breast with prawns	€27.50
<i>Slow-cooked with grilled prawns, plum purée and nuts</i>	
Iberian pork (“Presa Ibérica”)	€24.50
<i>With apple purée, sautéed peach and spicy sauce</i>	
Roast shoulder of lamb with chickpeas	€24.50
<i>Slow-cooked and off the bone, served with chickpea purée, mini carrots with cumin and sesame, and black olive sauce</i>	

SIDE DISHES

Grilled baby courgettes with walnuts	€5.00
Piquillo peppers confit with garlic	€5.00
Baby spinach salad with seaweed, toasted sesame and soy sauce	€5.00

DESSERTS

Textures of chocolate with cherries and lemon thyme	€8.00
Vanilla and almond creme brûlée with apricot sorbet	€8.00
Carpaccio of banana and citrus with coconut ice cream	€8.00
Granizado of melon with fennel, passion fruit and aloe vera	€8.00
Selection of ice creams and sorbets:	€6.50
<i>Ice creams: chocolate, vanilla, vanilla with cookies or coconut</i>	
<i>Sorbets: lemon, raspberry, strawberry, passion fruit or mango</i>	

KIDS MENU

Penne Bolognese or carbonara	€12.00
Chicken croquettes	€8.00
Chicken fingers	€8.00
Fish of the day with sautéed vegetables	€16.50
Veal escalope in breadcrumbs with French fries	€12.50

DESSERT

Seasonal fruit	€6.50
Chocolate brownie with vanilla ice cream	€7.00
Selection of ice creams and sorbets:	€6.50
<i>Ice creams: chocolate, vanilla, vanilla with cookies or coconut</i>	
<i>Sorbets: lemon, raspberry, strawberry, passion fruit or mango</i>	
