



# 10th ANIVERSARY MENU

## Cold starters for sharing

LA FINE DU GALON D'OR (Marennes Oléron)  
Iodised, fresh and salty

Jabugo ham  
(100 % acorn fed, no colourings or preservatives, 100 % natural)

*Cal Mossèn* coca bread with tomato and AOVE

Welcome drink

## Hot starters to share

Acorn fed ham croquet

Homemade ensaladilla rusa  
with tuna belly and grilled red pepper

*Trocadero* lettuce salad, sliced mushrooms,  
spring onions, radishes and pine nuts with truffle vinaigrette

Mussels casserole with *all cremat*

## Main dish to choose

Lobster *Señorito* rice

Iberian pork rice with wild mushrooms

## Dessert

Chocolate and hazelnut fondant

## Drinks

Water km0

1 bottle

Esmel Brut Nature

Alta Alella Pansa Blanca 2021

Castellroig So de Roselles 2021

Sileo 2021

Luis Cañas Crianza 2019

Coffee