



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

Luis Cañas Crianza 2019

Coffee