



# 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

Gem lettuce salad, roasted spring onion,  
cherry tomatoes, radishes and truffle vinaigrette

Mussels casserole with white wine sauce with shallot and tarragon

## Main dish to choose

Black rice with baby cuttlefishes and arichoke

Martínez rice with rabbit and chicken

## Dessert

Vanilla crème caramel

## Drinks

Water km0

Coffee

## 1 bottle

Esmel Brut Nature  
Cape Mentelle/Sileo/  
Castellroig So de Roselles 2021  
Luis Cañas Crianza 2019

**EXTRAS:** Pairing with “Cape Mentelle” Chardonnay

**20,00 per 1 bottle**