

RICE MENU



STARTERS

Rustic bread with roasted garlic aioli and house-marinated olives

Tinkgana mussel Russian salad with fried-egg mayonnaise
and shoestring potatoes

Iberian ham croquettes with truffle mayonnaise

RICE TO CHOOSE

(1 type of rice per table)

Veal cheek rice with confit artichoke and fresh batxoqueta
beans (dry or creamy)

Oven-baked paella-style rice with traditional stew broth

Senyoret rice with monkfish, squid, king prawn and
seafood stock (dry or creamy)

Black fideuà with fine noodles, squid and cauliflower Trinxat cream

DESSERT TO CHOOSE

Coca en llanda sponge cake with cinnamon-infused milk cream

Homemade pumpkin flan

Yogurt mousse with blueberry jam

Chocolate coulant with crème anglaise
and biscuit crumble (+€2 supplement)

23,50 €

Available Monday to Friday (excluding public holidays)
Drinks not included