

DAILY MENU



STARTERS

Warm Iberian ham salad with goat cheese, quince paste, walnuts and vinaigrette

Avocado and tomato tartare with feta cheese and homemade tortilla chips (+€2 supplement)

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

Yellowfin tuna tartare on avocado cream with wakame seaweed and soy sauce (+€3 supplement)

Chickpea hummus with honey, rosemary oil and naan bread

Esgarraet with red pepper, salt cod and cured tuna loin

Grilled artichoke flower with Iberian ham and truffle mayonnaise (+€2 supplement)

Bilbao-style vegetable ratatouille with a mollet egg
Seasonal vegetable cream of the day

MAIN COURSES

Gratinated cod brandade timbale with roasted garlic aioli

Grilled salmon fillet on cauliflower cream with confit
cherry tomatoes (+€6 supplement)

Grilled Duroc pork secreto on potato purée with truffle mayonnaise

Grilled marinated chicken thigh with couscous and tzatziki sauce

Veal entrecôte with confit piquillo peppers and
French fries (+€6 supplement)

Rigatoni sautéed with Bolognese ragù

Creamy Senyoret rice with roasted garlic aioli

DESSERTS

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) *

15,95 €

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