

STARS MENU



STARTERS

Bao bread with Iberian ham and tomato slice.

Mini “cochinita pibil” pita bread (slow-roasted pork).

Cantabrian anchovy on coca bread with mango and onion jam.

Sardinette on focaccini and angel’s hair (sweet pumpkin).



FIRST COURSE

Emperor fish ravioli, baby broad beans, wakame, ham powder and passion fruit soup.



SECOND COURSE

Beef sirloin with spice bread and red fruit sauce.



DESSERT

Chocolate mousse dome with mojito core.



CELLAR

White wine Castell del Remei, D. O. Costers del Segre

Vi Negre Lopez de Haro, D. O. Rioja

Water and coffee