

MENÚ FABRA



STARTERS

Bao bread with Iberian ham and tomato slice.
Mini “cochinita pibil” pita bread (slow-roasted pork)



FIRST COURSE

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



SECOND COURSE

Beef sirloin grenadines with local vegetables.



DESSERT

Chocolate mousse dome with mojito core.



CELLAR

White wine Raimat Clamor, DO Costes del Segre
Red wine Les Cousins, DO Priorat
Beer, juice, soft drinks, water and coffee