

GOURMET 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

Lobster with sprouts salad and citrus vinaigrette.



SECOND COURSE

Beef sirloin with spice bread and red fruit sauce.



DESSERT

Chocolate mousse dome with mojito core.



CELLAR

White wine Sumarroca Blanc de Blanc DO Penedés

Red wine Ca N'Estruc, DO Catalunya

Beer, juice, soft drinks, water and coffee