

## 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 Castell del Remei, D. O. Costers del Segre

Vi Negre Lopez de Haro, D. O. Rioja

Water and coffee