

# FOR SHARING

*Toasted Olive Oil Bread With Tomato*

*Iberico Cured Ham*

*Selection of Iberico pork cuts*

*Smoked Salmon with Citrus and Toast*

*King Prawns cooked in Garlic*

*Squid cooked Andaluz Style*

## STARTERS

*Fisherman's Soup with Fruits of the Sea and Saffron*

*Cream of smoked Aubergine with Ratatouille and Croutons*

*Salad of fresh Leaves, melted crisp Goat Cheese and Piquillo Pepper Jam*

*Caesar Salad and Chicken coated with Provençal Herbs*

*Tender Broad-bean Stew cooked Catalan Style*

*Fresh Pasta with sun-dried Tomato Pesto and Pan-fried Mushrooms*

*Our home-made Cannelloni of Duck Catalan style with Ceps Bechamel*

## MAIN DISHES

*Honeyed Beef Millefeuille served with Potatoes, Onions and Jus*

*Entrecote with Ibérico Ham Sauce and Vegetable Timbale*

*Sirloin steak with Jus and Warm poel Foie praline Sponge*

*Roasted Lamb shank with Honey, Lemon and Rosemary on puréed Root vegetables*

*Duck Confit with basmati Rice creamed Nuts and Pedro Ximenez Sauce*

*Surf 'n' Turf of Pork tenderloin, Lobster and squid Noodles*

*Caramelised Cod Fillets in Thyme Olive Oil with Artichokes in three Textures*

*Supreme of grilled Salmon with honeyed Brie wild Rice*

*VAT included*

*This establishment knows and applies the obligations specified in the Royal decree 1420/2006 of 1<sup>st</sup>. December, on the protection against the anisakis.*