ALMAZARA

Oil mill.

TO SHARE

SEASONAL TOMATO AND PICKLE SALAD CHARCUTERIE BOARD BREAD WITH TOMATO ASSORTED CROQUETTES BRAISED BLACK SAUSAGE WITH ROASTED PEPPERS

MAIN COURSES TO CHOOSE FROM

GRILLED COD LOIN WITH CATALAN VEGETABLE STEW GRILLED RIBEYE BURGER WITH ROASTED PEPPERS AND "PADRÓN" AND FRENCH FRIES GRILLED SAUSAGE, BEANS AND "ALIOLI" IBERIAN PORK LOIN WITH POTATO PARMENTIER, ROASTED PEPPERS AND CHIMICHURRI SAUCE

DESSERT

CHEESECAKE CHOCOLATE, OIL AND SALT CAKE MASCARPONE FLAN

WINE CELLAR

RED: SALCIS ROBLE D.O. RIBERA DEL DUERO WHITE: VIÑA SALTÉS D.O. RUEDA CAVA: ORIOL ROSSELL BRUT NATURE

45€

Price per person. Minimum 4 people. VAT included 2 glasses of beer, soft drink or water Bottle of wine for every two people Coffee included



TRUJAL

Where the olive is pressed.

TO SHARE

IBERIAN HAM BREAD WITH TOMATO COD FRITTERS WITH ROASTED GARLIC MAYONNAISE GRILLED ARTICHOKE FLOWER WITH YOLK AND IBERIAN DEWLAP GRILLED OCTOPUS LEG WITH POTATO PARMENTIER WITH PUIGPEDRÓS CHEESE AND KIMCHI DRESSING

MAIN COURSES TO CHOOSE FROM

GRILLED COD LOIN WITH CATALAN VEGETABLE STEW GRILLED PORK LOIN WITH ROASTED PEPPERS AND "PADRÓN" AND FRENCH FRIES

DESSERT

CHEESECAKE

CHOCOLATE, OIL AND SALT CAKE MASCARPONE FLAN

WINE CELLAR

RED: SALCIS ROBLE D.O. RIBERA DEL DUERO WHITE: VIÑA SALTÉS D.O. RUEDA CAVA: ORIOL ROSSELL BRUT NATURE

50€

Price per person. Minimum 4 people. VAT included 2 glasses of beer, soft drink or water Bottle of wine for every two people Coffee included



CHULETÓN

The art of eating.

TO SHARE

CANTABRIAN ANCHOVY 00 COD OMELETTE HAM CROQUETTES BREAD WITH TOMATO

MAIN COURSE

T-BONE STEAK FROM AGED BEEF WITH GARNISH

DESSERT

CHEESECAKE CHOCOLATE, OIL AND SALT CAKE

WINE CELLAR

RED: SALCIS ROBLE D.O. RIBERA DEL DUERO WHITE: VIÑA SALTÉS D.O. RUEDA CAVA: ORIOL ROSSELL BRUT NATURE

60€

To share, minimum 2 people Price per person. VAT included 2 glasses of beer, soft drink or water Bottle of wine for every two people Coffee included

