

PICA PICA

STARTERS TO SHARE

Portion of olives

L'Ermita russian salad

Beef croquettes

Iberian ham accompanied by bread with tomato

MAINS TO SHARE

Pulled pork, jalapeño and pickled onion tacos

Andalusian style squid with soy and lime mayonnaise

Steamed mussels

100% Iberian abanico with fresh herb chimichurri, potato parmentier and peppers

DESSERTS TO SHARE

Chocolate cake

Roasted cheesecake with ice cream

WINERY

ERMITA D'ESPIELLS, D.O. Penedès. Xarel·lo, Macabeo and Parellada.

PAZO DAS BRUIXAS, D.O. Rías Baixas. Albariño.

SENAT DEL MONTSANT, D.O. Montsant. Cariñena, Syrah and black Grenache.

OCHO DOS DOS, D.O. Ribera del Duero. Tempranillo.

NATUREO 0,0%, De-alcoholised wine 100%.

ORIOl ROSSELL BRUT NATURE RESERVA, D.O. Cava. Xarel·lo.

45€

Price per person. VAT included.

2 waters or beers or soft drinks per person.

Bottle of wine for every two people.

Coffee included.

L'ERMITA

@ermita.altafulla · @galeragroup

ERMITA

STARTERS

Cockles

Beef croquettes

Flame-burnt aubergine salad, creamy goat's cheese, walnuts and honey-mustard vinaigrette

Carpaccio of 100% Iberian pork, vitello tonnato sauce, parmesan and fried capers

Scrambled eggs with potatoes and fresh tuna tartar and dressing

Bread with tomato

MAINS TO CHOOSE

Cod taco with sautéed vegetables and olive tapenade

Aged beef sirloin steak

DESSERTS TO CHOOSE

Roasted cheesecake with ice cream

Chocolate cake

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ORIOI ROSSELL BRUT NATURE RESERVA, D.O. Cava. Xarel·lo.

55€

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