

# PROA MENU

## TO SHARE

**Our** russian salad

**Traditional** chickpea hummus with papadum and vegetable crudités

**Patatas** bravas

**Iberian** ham croquettes

**Andalusian-style** fried calamari with soy and lime mayo

**Artichoke** chips with romesco and roasted garlic mayo

**Broken** eggs with ham

**Beef** tenderloin tips in garlic with potato parmentier

## DESSERTS TO SHARE

**Homemade** cheesecake

**Chocolate** truffles

## CELLAR

**White** Els Pous

**Red** Malpastor

**30€**

Price per person. VAT included.  
2 glasses of beer, soft drink or water.  
One bottle of wine for every two people.

# BABOR MENU

## TO SHARE

**Tomato** and tuna belly salad

**Artichoke** chips with romesco and roasted garlic mayo

**Mussels** in marinera sauce

## SECOND COURSE TO CHOOSE

“**Señoret**” rice

**Fideuà** with cuttlefish, monkfish and prawns

**Dry-aged** beef steak burger served with garnish

**Cod** with romesco over cabbage and potato mash with pancetta and black sausage

## DESSERTS TO CHOOSE

**Homemade** cheesecake

**Chocolate** truffles

## CELLAR

**White** Els Pous

**Red** Malpastor

**38€**

Price per person. VAT included.  
2 glasses of beer, soft drink or water.  
One bottle of wine for every two people.