

PICA PICA

TO SHARE

Roast chicken croquettes

Andalusian-style fried calamari with soy and lime mayonnaise

100% Iberian pork carpaccio, Japanese ponzu sauce, Parmesan and fried capers

Mortadella flatbread with fresh burratina, sun-dried tomato, Kalamata olives and EVOO

Broken eggs with fresh tuna tartare and dressing

Mushroom cannelloni with Parmesan béchamel and roasted meat jus

100% Iberian pork "pluma" with fresh herb chimichurri, potato parmentier and peppers

DESSERTS TO SHARE

Chocolate truffles

Homemade cheesecake

CELLER

ERMITA D'ESPIELLS, D.O. Penedès. Penedès. Xarel·lo, Macabeo and Parellada.
PAZO DAS BRUIXAS, D.O. Rías Baixas. Albariño.

SENAT DEL MONTSANT, D.O. Montsant. Carignan, Syrah and Red Grenache.
OCHO DOS DOS, D.O. Ribera del Duero. Tempranillo.

NATUREO 0,0%, Dealcoholized wine 100%.

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

35€

Price per person. VAT included.
2 waters or beers or soft drinks per person.
One bottle of wine per two people.
Coffee included.

L'ERMITA

@ermita.altafulla · @galeragroup

ERMITA

TO SHARE

Oxtail croquette

Porchetta flatbread with Parmesan, vitello tonnato and piparras peppers

Fried pork ear with traditional brava sauce

Broken eggs with garlic prawns

Roasted octopus with paprika parmentier and its picadillo

Creamy mushroom rice with 100% Iberian pork "pluma"

Beef tataki with its dressing

DESSERTS TO CHOOSE

Chocolate truffles

Homemade cheesecake

Lemon millefeuille with red berries

CELLER

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

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SENAT DEL MONTSANT, D.O. Montsant. Carignan, Syrah and Red Grenache.

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

NATUREO 0,0%, Dealcoholized wine 100%.

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

45€

Price per person. VAT included.
2 waters or beers or soft drinks per person.
One bottle of wine per two people.
Coffee included.

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