

PICA PICA

TO SHARE

Roast chicken croquettes

Andalusian-style fried calamari with soy and lime mayonnaise

Flame-grilled aubergine salad with burrata, walnuts and honey mustard vinaigrette

Slices of 100% Iberian pork presa, ponzu sauce, parmesan and fried capers

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

Organic broken eggs with potatoes, fresh tuna tartare and its dressing

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

DESSERTS TO SHARE

Chocolate truffles

Homemade cheesecake

CELLER

MAGNETIC. D.O. Catalunya. White Grenache.

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

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

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ERMITA

TO SHARE

Oxtail croquette with Iberian pork jowl

Fried pig's ear with spicy brava sauce

Porchetta coca bread with parmesan, vitello tonnato sauce and piparras peppers

Russian salad with fried prawns and prawn mayonnaise

MAIN COURSES TO CHOOSE

Tuna tataki with avocado, sweet potato, trout roe and ponzu sauce

Dry-aged beef sirloin with potatoes and peppers

DESSERTS TO CHOOSE

Chocolate truffles

Homemade cheesecake

CELLER

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

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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