

# **GROUP MENU**

#### STARTERS to share...

BURRATA SALAD with truffled rosso pesto, confit pepper and basil oil IBERIC HAM CROQUETTES GRILLED MUSSELS with a touch of pepper SCRAMBLED EGGS organic eggs, french fries and Iberian ham SALAD potato, hard boiled egg, tuna belly, anchovies and light mayonnaise COCA BREAD with tomato

# SECONDS to choose...

MELLOW BEEF veal cheek in its juice GRILLED GIRONA ENTRECOTE with French fries IBERIAN "LAGARTO" cut of Iberian pork with French fries, confit cherry tomato GRILLED POPS with parmentier and crispy corn kernels

# DESSERTS to choose ...

COULANT with vanilla ice cream and hot chocolate TIRAMISÚ with expresso coffee and a touch of Amaretto LEMON SORBET with cookie crumble

# **CELLAR**

MASSALUCA red wine D.O Terra alta LA CAMIONETA white wine D.O Rueda water & coffee

<sup>\*</sup>The menu is subject to prior reservation. The choices of main courses and desserts must be communicated 72 hours in advance \*In the case of a celebration, desserts can be replaced by cake, with prior notice.



48,00€ per person

<sup>\*</sup>Wine is one bottle per 4 people and water is unlimited during the meal. (Soft drinks and beer not included)
\*The menu is subject to prior reservation. The choices of main courses and desserts must be communicated 72 hours in advance
\*In the case of a celebration, desserts can be replaced by cake, with prior notice.