



SEASONAL SAMPLE MENU

Chef's aperitif

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Tuna carpaccio with wasabi and capers (C,L)

Ordal peach gazpacho with acorn ham and cheese foam

Scattered sausage risotto with pesto and prawns

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Grilled iberian lamb with aubergine tartar and
red fruit sauce (C,L)

or

Coastal squid wok with seaweed and zucchini from
the garden (C,L)

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Mango cheesecake cup (V)

Crazy bites
Water and homemade bread

33,00€ (IVA included)

* The sampling menu consists of three dishes, three starters,
main course to choose and dessert.

(FULL TABLE)



Starters

- 16,75 € Foie mi-cuit with bread and strawberries (L)
- 16,00 € Galician style **octopus'** carpaccio with potato, La Vera pepper oil and sprouts (L, C)
- 19,50 € Ham with thin crunchy bread with rubbed tomato (L)
- 14,50 € **Cod salad at the chef's style** (C,L)
- 12,00 € **Peaches from L'Ordal salad with mató** cheese, crunchy corn and foie (C)
- 14,00 € Scattered sausage risotto with pesto and prawns
- 16,00€ Tuna carpaccio with wasabi and capers (C,L)
- 18,00 € Ordal peach gazpacho with acorn ham and cheese foam

Main course

- 22,00 € Wood-oven **baked lamb's shoulder with its juice** (C,L)
- 22,00 € **Matured beef fillet from Girona with Café du Paris spices** (C)
- 14,50 € Duck cooked at the Catalan style (C,L)
- 22,00€ **Black rooster from El Penedès cooked at the Catalan style**
- 19,00 € Coastal squid wok with seaweed and zucchini from garden (C,L)
- 20,00€€ Grilled iberian lamb with aubergine tartar and red fruit sauce (C,L)

Dessert

- 6,50 € Mango cheesecake cup (V)
- 6,00 € **Honey and mató cheese with pine nuts** (V)
- 6,00 € **Fruit's ceviche** (V,C)
- 5,50 € "Crema Catalana" foam with vanilla ice-cream and carquinyolis (V)
- 6,00 € "**Piña colada**" mojito (C,V)

* We have a menu for working days, ask for it to our staff.

(IVA INCLUDED)

V - Vegetarian dishes

C - Coeliac dishes

L - Free-lactose dishes

If you have an allergy or is intolerant to some food, please ask our staff for the procedure to elaborate our dishes.