

TUESDAY 30/07/24

STARTERS TO CHOOSE:

Chickpeas sautéed with chorizo and asparagus
 Raw cod salad with tomato vinaigrette
 Carbonara spaghettis with parmesano
 Homemade spring salad with cold grilled vegetables salad
 Salmorejo with boiled egg and pesto oil(vegetarian)

MAIN COURSE TO CHOOSE

Beef goulash with mushrooms
 Grilled tuna with seaweed and teriyaki dip
 Liver from La Boqueria with onion and tomato
 BBQ jumbo sausage and black pudding with beans
 Vegetarian spinach burger

DESSERT TO CHOOSE:

Homemade tiramisu
 Seasonal fruit: Melon and watermelon
 Our sponge cake
 Creamy yoghurt with maracuyá and grapes
 Today's ice cream

WEDNESDAY 31/07/24

STARTERS TO CHOOSE:

Sautéed peas with sausages and ham broth
 Tomato salad, onion and tuna
 Spinach cannelloni with its bechamel
 Homemade spring salad with croquettes with squid ink
 Salmorejo with boiled egg and pesto oil(vegetarian)

MAIN COURSE TO CHOOSE:

Ecologic chicken leg with curry and apple
 Squid leg cooked at the Galician style with parmentier
 "Chistorra" with thin fries and egg
 BBQ beef steak with roasted potatoes
 Vegetarians nuggets with BBQ dip

DESSERT TO CHOOSE:

Homemade tiramisu
 Seasonal fruit: Melon and watermelon
 Our sponge cake
 Creamy yoghurt with maracuyá and grapes
 Today's ice cream

THURSDAY 01/08/24

STARTERS TO CHOOSE:

Black inked rice with cuttlefish and alioli
 Melon with ham
 Potato and onion omelette with lettuce bouquet
 Homemade spring salad with "fuet" from La Llacuna
 Salmorejo with boiled egg and pesto oil (vegetarian)

MAIN COURSE TO CHOOSE:

Duroc's pig ribs with BBQ dip and pineapple
 Cod in sauce with chickpeas
 BBQ rabbit with potato and soft alioli
 BBQ jumbo sausage and black pudding with beans
 Spinach vegetarian burger

DESSERT TO CHOOSE:

Crème brûlée with "Maria" biscuits
 Seasonal fruit: Melon and watermelon
 Our sponge cake
 Creamy yoghurt with maracuyá and grapes
 Today's ice cream

FRIDAY 02/08/24

STARTERS TO CHOOSE:

La Cigonya fish noddle casserole with alioli
 Greek salad with mint yoghurt
 Potato and meat gratin cake
 Homemade spring salad with langoustine
 Salmorejo with boiled egg and pesto oil

MAIN COURSE TO CHOOSE:

Stew meatballs with vegetables and small cuttlefish
 Fresh fish from Vilanova
 Spicy meat with thin fries and padrón peppers
 BBQ beef steak with potato and cold grilled vegetables salad
 Vegetarian nuggets with BBQ dip

DESSERT TO CHOOSE:

Crème brûlée with "Maria" biscuits
 Seasonal fruit: Melon and watermelon
 Our sponge cake
 Creamy yoghurt with maracuyá and grapes
 Today's ice cream

Welcome aperitive

STARTERS TO CHOOSE FROM :

Prawns with soya mayonnaise
Crunchy Goat's cheese salad with peach from L' Ordal
Fried egg with garlic eels and potatoes
Meat cannelloni with Ceps bechamel
Vegetables lasagne with its bechamel

MAIN COURSE TO CHOOSE:

Beef medallion with Paris Coffee sauce and potatoes
Soupy rice with cuttlefish, lobster, langoustine and mussels
Farmer's lamb in sauce cooked at the Catalana style
Oven baked sea bass with garlic vinaigrette
Vegetarian meatballs with Samfaina

DESSERT TO CHOOSE:

Our sponge cake with cinnamon foam
Crème brûlée with peach from L' Ordal
Mato mousse with honey from El Castell de Penyafort
Emi's mint mojito

KITCHEN HOURS:

MIDDAY:
TUESDAY to SUNDAY
From 12:45h to 15:45h.

EVENING/NIGHT:
FRIDAY & SATURDAY
From 20:00h to 23:30h.

***We have vegetarian and vegan dishes if you request it.**

Homemade bread from Forn R. Esplugas Still water and El Penedès cellar

If you have an allergy or are intolerant to any of the products above, do not hesitate on asking to our staff. For example, the homemade spring salad has bread crusts, the garnish could be fried and the creams could have lactose. Please ask us.