



## **Starters**

### **“Pata negra” gran reserve ibérico ham**

“pa amb tomàquet” catalan-style bread, tomato and extra virgin olive oil

### **Cherry tomato crispy tart**

lentil hummus, yogurt and herbs

### **Watermelon and feta cheese salad**

red onion and balsamic vinegar

### **Angus beef carpaccio**

foie gras cream, honey-horseradish dressing and parmesan cheese

### **Tomato confit tartare style**

french baguette, crispy capers and spring onion

### **Our eggplant parmigiana**

fresh buffalo mozzarella, home dry tomato, basil and wild rocket

### **Prawn and mushroom gratin lasagna**

spinach and emmental cheese

### **Penne with prawns**

tomato, basil and black olives

### **Green pea and olive oil soup**

mint, ibérico ham and scallops



## **Mains**

### **Red snapper**

char-grilled eggplant, coriander, olive oil, arabic flavors and asparagus

### **Grouper**

lentil "escabeche", leeks and potato cream

### **Grilled sea bass**

pumpkin cream, beets, truffled mushrooms and wild rocket

### **Risotto Milanese**

mozzarella, mascarpone and tomatoes

### **Boneless stuffed roasted chicken**

dry apricots, prunes, glazed stalks and fungi porcini

### **Crispy suckling pig**

spiced quince, mango, cabbage and turnip slaw

### **Wagyu rib-eye**

potato and pancetta terrine, morning glory, green peppercorn sauce

### **"Chuleton" prime rib Australian beef chop**

golden potato wedges, green salad and wine sauce (serves two)

## **Desserts**

### **Pineapple and citrus**

crushed ice and lemon and basil cream

### **Mascarpone cream**

chocolate crumble, amaretto jelly and caramel cream

### **Chocolate and caramelized peanut mousse**

sponge and peanut nougatine

### **Roasted banana**

lime mousse and light coconut toffee