

Weekday Menu

Warm salmon and green asparagus salad with mustard dressing (gf)

Puff pastry with scrambled Calaf egg, prawns and spring garlic

Cold tomato and watermelon soup with avocado and variegated scallop tartare (gf)

Segovia PGI suckling pig confit with mashed pumpkin (gf)

Line-caught hake with romesco sauce and mashed potatoes with perona green beans

Squid ink rice with monkfish and garlic flavour (gf)

Iced mascarpone on unsweetened cocoa cream and coffee toffee (gf)

Fresh fruits with orange juice (gf)

Spiced chocolate cake with raspberry sorbet (10 minutes) (gf)

Bread service, mineral water and coffee. A glass of wine, or beer or soft drink.

Blanc de Blancs 2016, Sumarroca
Mas Rabell Alquimia 2015, Familia Torres

38.00€ VAT 10% included in price

From Monday to Friday at lunchtime

