



## SUMMER MENU

— BY ALBERT RAURICH —

### TAPAS AND STARTERS

Warm olive and grape "escabeche" - 6,90€

Gnocchi with summer truffle and "mató" cheese - 19,90€

"Gazpacho" with King prawns - 16,90€

Smoked mackerel with "menjar blanc" - 21,00€

Eggplant flatbread with fresh cheese and mint - 13,50€

Authentic battered calamari - 13,90€

Vitello tonnato from "Dos Pebrots" - 18,50€

Bread service with AOVE - 4,50€

### THE GARDEN, THE FIELD, THE FOREST & THE EGGS

Green codfish salad "Esqueixada" with edible-pod peas (spicy) - 13,90€

Orange and fresh fennel salad - 9,50€

The open omelette with "sobrassada" - 12,50€

The open omelette with prawns and garlic - 14,50€

The open omelette of iberian ham - 12,50€

Chickpeas with cod - 23,00€



×

×



## SUMMER MENU

— BY ALBERT RAURICH —

### THE SEA

Red escorpionfish stew with potatoes pureé of its juice - 26,00€

Wild fish with olive oil sauce - 10,00€ / 100gr.

Hake loin in green sauce from Sent Soví - 22,50€

Sardine fillets wrapped in beetroot and pistachio - 16,50€

### THE LAND

Catalan-style farmhouse chicken with scallops - 18,50€

Veal "fricandó" - 18,90€

Iberian pork pluma marinated in paprika and rosemary - 25,50€

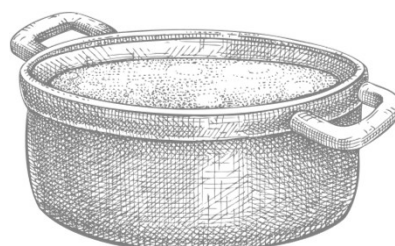
Cut of meat of your choice with Mediterranean sauce - 21,00€

### GARRISON

French chips - 6,50€

Pilaf rice - 6,50€

Vegetables - 6,50€



×

×



## SUMMER MENU

— BY ALBERT RAURICH —

### DESSERTS

Red berries soup with smoked milk ice cream - 7,50€

Catalan cream mousse - 7,50€

House special cake - 7,50€

Carob coulant, the "poor man's chocolate" (10') - 9,50€

Fresh fruit salad - 8,00€

