

## STARTERS (TO SHARE)

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Homemade croquettes  
Chopped Vegetables with Cuttlefish  
"Xeixa" (local wheat) Coca with suckling  
pig and pomegranate

## MAIN COURSE (TO CHOOSE)

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Tuna loin with beetroot coulis and Palo teriyaki  
Roasted suckling pig ingot with potato chips

## DESSERT (TO CHOOSE)

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Fig mousse  
Cheesecake with red berries

*Bread, olives, ali-oli and Can Canals oil*

## DRINKS

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Water, White Wine (DO)  
Rueda, Rioja Crianza Red (DO), Coffee

42 € VAT INCLUDED

## STARTERS (TO SHARE)

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Homemade croquettes  
Chopped Vegetables with Cuttlefish  
"Xeixa" (local wheat) Coca with suckling  
pig and pomegranate

## TASTING OF OUR DRY-AGED MEATS

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T-Bone from Spanish Veal (+ 15 days maturation)  
Black Angus sirloin (lower loin)  
Extra Iberian Secreto

## DESSERT (TO CHOOSE)

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Fig mousse  
Cheesecake with red berries  
  
*Bread, olives, ali-oli and Can Canals oil*

## DRINKS

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Water, White Wine (DO)  
Rueda, Rioja Crianza Red (DO), Coffee

55 € VAT INCLUDED

STARTERS (TO SHARE)

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Homemade croquettes  
Chopped Vegetables with Cuttlefish  
"Xeixa" (local wheat) Coca with suckling  
pig and pomegranate

MAIN COURSE (TO CHOOSE)

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Lobster with free-range fried eggs, truffle pâté,  
garlic butter, and potato chips

DESSERT (TO CHOOSE)

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Fig mousse  
Cheesecake with red berries

*Bread, olives, ali-oli and Can Canals oil*

WITHOUT DRINKS

60€ VAT INCLUDED

**STARTERS (TO SHARE)**

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Homemade croquettes  
Chopped Vegetables with Cuttlefish  
"Xeixa" (local wheat) Coca with suckling  
pig and pomegranate

**MAIN COURSE (TO CHOOSE)**

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Creamy rice with cuttlefish and prawns  
Paella with Iberian pork, prawns, and rosemary

**DESSERT (TO CHOOSE)**

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Fig mousse  
Cheesecake with red berries

*Bread, olives, ali-oli and Can Canals oil*

**DRINKS**

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Water, White Wine (DO)  
Rueda, Rioja Crianza Red (DO), Coffee

**42 € VAT INCLUDED**