



### ENTRANTE (A ELEGIR) / STARTERS (TO CHOOSE)

Crema de calabacín con mascarpone y picatostes  
Courgette cream with mascarpone and croutons

Ensalada cesar con sardina ahumada y panceta  
Caesar salad with smoked sardine and bacon

Zanahoria marinada con curry, pipas de calabaza, "crème fraîche" y miel (V)  
Carrot marinated with curry, pumpkin seeds, crème fraiche and honey (V)

Ceviche de pescado con leche de tigre, choclos y mango horneado (+1,5€)  
Fish ceviche with Peruvian sauce, corn and baked mango (+1,5€)

### PRINCIPAL (A ELEGIR) / MAIN COURSE (TO CHOOSE)

Merluza con salsa de guisantes y verduras a la brasa  
Hake with pea sauce and grilled vegetables

Guiso de alubias de Sant Pau con col y espinacas salteadas (V)  
Sant Pau bean stew with sauteed cabbage and spinach (V)

Lasaña de verduras con bechamel trufada (V)  
Vegetable with truffled bechamel sauce (V)

Entraña de ternera a la brasa con chimichurri y patatas mini (+1,5€)  
Grilled beef entrecôte with chimichurri and mini chips (+1,5€)

### POSTRES (A ELEGIR) / DESSERTS (TO CHOOSE)

Cheesecake tradicional con crumble  
Classic cheesecake with crumble

Tarta Tatin de manzana con helado  
Apple tarte Tatin with ice cream

Ensalada de frutas de temporada con sorbete  
Seasonal fruit salad with sorbet

Pa, oli, xocolata i sal  
Bread, oil, chocolate and salt

**28€ (IVA incluido)**  
28€ (VAT Included)

Incluye: aperitivo del chef, agua, pan y café  
Includes: Chef's appetizer, water, bread and coffee

**Sábado y Domingo de 13:30h a 16:30h**

Saturday and Sunday from 13:30h until 16:30h

