



APPETIZER

MANGO, APPLE, AND CUCUMBER ROLL-ON WITH HONEY MUSTARD AND ALFALFA

STARTERS TO SHARE

ACORN-FED IBERIAN HAM WITH PA AMB TOMÀQUET (BREAD WITH TOMATO)

BURRATA CHEESE WITH CHERRY TOMATOES, GUACAMOLE, AND NUT VINAIGRETTE

GRILLED OCTOPUS AND PRAWNS WITH PAPRIKA GARLIC SAUCE

MAIN COURSES (CHOICE OF)

COD WITH BLOOD ORANGE SAUCE, APPLE, AND SPINACH & CASSAVA CHIPS

SLOW-COOKED VEAL CHEEK WITH ROASTED EGGPLANT, SWEET POTATO & CINNAMON PURÉE, AND CONFIT ONIONS

BBQ-STYLE BLACK ANGUS BEEF RIB WITH POTATO PARMENTIER AND GRILLED ASPARAGUS

LINGUINE WITH OCTOPUS, PRAWNS, MUSSELS, AND BABY SQUID IN THEIR INK

"SENYORET" PAELLA (PEELED SEAFOOD) OR VEGETARIAN PAELLA

DESSERTS TO SHARE

BAKED CHEESECAKE WITH CRUMBLE, COULIS, AND VANILLA ICE CREAM

CHOCOLATE TRIO (SOMETIMES BETTER THAN SEX)

CELLAR RED WINE AZABACHE (RIOJA) / WHITE WINE 912 (VERDEJO)