



Gastronomia, Art i Cultura

## Executive Menu

*Served for lunch in our indoor dining rooms*

*From Monday to Friday working days*

### To choose from...

*Rock fish bouillabaisse with prawns and mussels*

*Spanish potato omelette with caramelized onion and Catalan sausage*

*Fennel salad with burrata, Kalamata olives, cherry tomatoes and lemon vinaigrette*

*Tagliatelle with pesto, dried cherry tomatoes and parmesan*

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### To choose from...

*Corvina fish stew with clams*

*Maldonado Iberian pork cheek with sweet potato purée and bimi*

*Black Angus D.O Nebraska beef with pepper sauce, parmentier and shallots*

*Black rice with small beach cuttlefish and chive alioli*

*Market fish "Santurce" style (+14€)*

*High loin Entrecôte grilled with parmentier and roasted peppers (+10€)*

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### To choose from...

*Bread and chocolate with hazelnut cream and natural vanilla ice cream*

*Citrus sorbet*

*Orange delights with white chocolate cream*

*Catalan Crème Brûlée*

*Natural pineapple*

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*Wine, beer, soft drink or water included*

*Bread and coffee or tea included*

**30€**

(VAT included)