



Gastronomia, Art i Cultura

Executive Menu

*Served for lunch in our indoor dining rooms
From Monday to Friday working days*

To choose from...

*“Salmorejo” with shavings of Iberian 100% acorn-fed ham and boiled egg
Spinach omelette with black Catalan sausage and Maldonado Iberian pork jowl
Orange salad with burrata, Kalamata olives, Cantabrian anchovies,
caramelized walnuts, and balsamic vinegar
Tagliatelle with pesto, sun-dried cherry tomatoes and Parmesan*

To choose from...

*Corvina with sautéed vegetables
Black Angus D.O. Nebraska with sweet potato and bimis
Crispy boneless pork feet with samfaina
Black cuttlefish rice with chive aioli
Market fish “Santurce” style (+14€)
High loin Entrecôte grilled with parmentier and roasted peppers (+10€)*

To choose from...

*Citrus sorbet with white chocolate
Red berry compote with mascarpone cream, Chantilly and orange sorbet
70% dark chocolate delights with hazelnuts
Natural pineapple
Catalan Crème Brûlée*

*Wine, beer, soft drink or water included
Bread and coffee or tea included*

32€

(VAT included)