



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
Fried egg with D.O. Mallorca sobrasada and potato parmentier
Tomato salad with white asparagus from Navarra and northern bonito in olive oil
Roast meat cannelloni with béchamel au gratin*

To choose from...

*Wild hake grilled with white beans and roasted pepper
Iberian pork with celery purée
Veal “ossobuco” with potatoes and shallots
Seasonal vegetable rice with basil allioli
Market fish “Santurce” style (+14€)
High loin Entrecôte grilled with parmentier and roasted peppers (+10€)*

To choose from...

*Mango sorbet with passion fruit cream and fresh orange
Brownie with 70% chocolate cream, caramel and cream ice cream
Yoghurt and natural vanilla cream with seasonal strawberries
Natural pineapple
Catalan Crème Brûlée*

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

32€

(VAT included)