



Gastronomia, Art i Cultura

Executive Menu

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

To choose from...

"Gazpacho" with vegetables

Free-range fried egg with 100% Iberian acorn-fed ham and potato parmentier

Barbastro tomato salad with tuna belly in olive oil, spring onion and olives

Steamed Mussels in white wine

To choose from...

Grilled wild hake with Santa Pau beans and roasted red pepper

Black Angus D.O. Nebraska with sweet potato purée and bimis

Maldonado Iberian pork ribs with sautéed vegetables

Seasonal vegetable rice with chive allioli

Market fish "Santurce" style (+14€)

Ribeye grilled beef steak with parmentier and roasted peppers (+10€)

To choose from...

Orange and passion fruit sorbet with mango compote and almond biscuit

Lemon delights

70% dark chocolate cake with Madagascar vanilla ice cream

Natural pineapple

Catalan Crème Brûlée

Wine, beer, soft drink or water included

Bread and coffee or tea included

32€

(VAT included)