



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 100% Iberian acorn fed ham and hard-boiled egg
Barbastro tomato salad with burrata and pesto
Steamed mussels with white wine
Tagliatelle with clams and mussels*

To choose from...

*Wild hake with sweet potato purée and bimis
Black Angus D.O. Nebraska with creamy celery and green asparagus
Cuttlefish and squid balls with wild catalan mushrooms
"El senyoret" paella with prawn aioli
Market fish "Santurce" style (+14€)
Ribeye grilled beef steak with parmentier and roasted peppers (+10€)*

To choose from...

*Strawberry sorbet with red berries compote
Lemon cream with white chocolate crumble, meringue and lemon sorbet
Chocolate delights with orange sorbet
Natural pineapple
Catalan Crème Brûlée*

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

32€
(VAT Included)