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
Burrata salad with cherry tomatoes and pesto
Artichoke hearts with 100% Iberian acorn fed ham
Tagliatelle with clams and mussels

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To choose from…

Wild hake in green sauce with white beans and clams
Black Angus D.O. Nebraska with roasted peppers and potato parmentier
Cuttlefish and squid balls with seasonal mushrooms
Iberian pork rib rice with Padrón peppers
Market fish "Santurce" style (+14€)
Ribeye grilled beef steak with parmentier and roasted peppers (+10€)

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To choose from…

70% dark chocolate mousse with almonds and orange sorbet
Apple Tatin with flavored cream ice cream
Strawberry sorbet with red berries compote
Natural pineapple
Catalan Crème Brûlée

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

32€
(VAT Included)