

Seasonal dishes

- *Sautéed artichokes, green asparagus and mushrooms* 18,00 €
- *Fried artichoke hearts with romesco sauce* 14,00 €
- *Warm broad bean salad with confit duck gizzards* 16,00 €
- *Seasonal morels in cream* 25,00 €
- *Rice with Iberian pork, artichokes and mushrooms (min 2 pers)* 23,00 €/Pers
- *Baked brown meagre fillet (with potato, onion and tomato)* 24,00 €
- *Meat or fish with morel mushrooms in cream sauce (suppl.)* 7,00 €

Recommended wines:

Viña Salceda sobre lias 24 viura, tempranillo bl. 4 m. formigó D.O.Ca Rioja 24,00 €
O luar do Sil 24 (Pago de los Capellanes) godello D.O. Valdeorras 26,00 €

Missatger 23 (Pujol Cargol) cariñena 12 m. formigó D.O. Empordà 24,00 €
Inici 22 (Merum Priorati) garnacha, cariñena, sirah D.O.Q. Priorat 33,00 €
Viñas de Gain cr. 22 (Bodegas Artadi) tempranillo D.O.Ca Rioja 36,00 €

Textures de Pedra cava (Raventòs i Blanc) xarel-lo, sumoll Conca riu Anoia 44,00 €

10% VAT included