



Menu Migdia Laborables

Starters to choose

Creamy fresh leeks Soup
Fresh Garden Salad
Avocat and foie shavings Salad
Sautéed white beans and bacon
Creamed spinach
Cod Omelette
Fettuccini a la Boscoiola
Chicken nuggets
Steamed Mussels
Catalan Escalivada
Broad beans ,green peas and pork Stew with mint
Grilled Green Asparagus (+3.00€)
Grilled seasonal veggies (+3.50€)
Deep fried Calamari (+3,50€)
Spicy Roasted Snails with aioli (+3,50€)

Main course

Mixed paella with meat and seafood (25-30 minutes)
Grilled Chicken
Grilled Catalan spicy pork sausage
Churrasco (veal ribs)
Grilled Rabbit
Grilled lamb (+4.00€)
Beef D.O. Girona sirloin steak(+5.00€)
Sliced Pork cheeks
"Abanico" tasty Iberian pork (+4.00€)
Grilled Vegetarian Burger (+1,50€)
Fresh daily fish

Toasted Bread with tomato and garlic
House Wuine from L'Empordà, Water or Beer

Desserts

Creme Brulée
Egg custard with chantilly
Baked apple with cinnamon
Chocolat Cake
Cheese Cake
Ice creams scoops
"Coulant" lava chocolat| +2.00 €|
Fresh Fruit

Bottled Beer not included

Extra Bread: 0.50 p/unit

Price Vat included :

17.00€