

*Our cuisine is designed to be tasted.
Our chefs have developed several tasting menus
that offer you a wide range of exciting flavours.
Another option is the “a la carte” menu.
All our starters and desserts are
served as half portions.*

Season Menu 79.00

Golden egg

Mushroom carpaccio with foie gras

Wood pigeon canneloni

Fried codfish with peppers, legumes broth

Pigeon with cereal stew

Citrics

Vegetarian Menu 55.00

Tubers gnocchi

Onion soup with egg cooked at low temperature

Roasted seitan canneloni

Brown rice with vegetables

Honey and cheese

Wines that harmonize 35.00

Pinot Gris '07. Timbrach. Alsace. Pinot Gris

Nibias '09. Mengoba. Tierra Cangas de Narcea. Albarin Blanco

Phincas '07. DSG Vineyards. Rioja. Tempranillo, Garnacha, Graciano and Viura

Dido Blanc '10. Venus la Universal. Monsant. Garnatxa Blanca, Macabeu and Cartoixà

Tros Negre '09. Alfred Arribas. Monsant. Garnatxa Negra

*Lea '10. Vins de Taller. Empordà. Roussanne, Marsanne and Viognier**

Wines that harmonize 30.00

The selection of wines for this menu are organic or biodynamic culture.

Crozes Hermitage '10. Alain Graillot. Crozes Hermitage. Marsanne and Roussanne

Manzanilla en Rama Esencia de la Andana. José Tiernes. Jerez. Palomino Fino

Phincas '07. DSG Vineyards. Rioja. Tempranillo, Garnacha, Graciano and Viura

Pasolosmonjas '07. DSG Vineyards. Navarra. Garnacha

*Cristal·li '10. Vins del Comtat. Alicante. Moscatel de Alejandría**

Joan Roca's Tasting Menu 100.00

(The menu will be served for the total members of the table)

Pigeon candy

"Fideuá" without noodles

Leeks and Codfish macaroni

Sea bass with samphire

Lamb shoulder with arugula and cream

or

Hare Royal

Cheese and fruit

Lactic dessert

Chocolates of the world

You may enjoy both meats dishes with an increase of 15€ per person, and 5€ more, with its pairing wines.

Wines that harmonize 40.00

*Ino de Masia Serra. Masia Serra. Empordà. Garnatxa Roja**

Tayaimgut '09. Tayaimgut. Sant Joan de Mediona. Sauvignon Blanc

Nora da Neve '07. Viña Nora. Rías Baixas. Albariño

Pago de Xoan '08. Hros de Benito Santos. Rías Baixas. Albariño

Collita Roja '09. Pardas. Penedès. Sumoll

or

Prado Enea Gran Reserva '04. Muga. Rioja. Tempranillo, Garnacha, Graciano and Mazuelo

*Aureo. De Müller. Tarragona. Garnatxa Blanca and Garnatxa Negra**

*Dolç d'Englora '06. Baronia del Monsant. Monsant. Garnatxa and Samsó**

Starters

Chardonnay Salad	12.00
A timbale of apple and foiegras with vanilla oil	13.00
Baked tubers with Iberian pork "papada"	14.00
Trushes savoury pastry with seasonal mushrooms	16,50
Crayfish and saffron rice	15,50
Smoked pigeon carpaccio with juniper ice cream	13,50

Fish

Red Mullet with ratatouille	21.00
Sea bass with samphire	23,50
Sole with Mediterranean flavours	23.00

Meat

Beef tenderloin with herb butter	21.00
Lamb shoulder with arugula and cream	27.00
Hare Royal	27.00

Wines that harmonize

<i>Petit Chablis '10. Patrick Piuze. Chablis. Chardonnay</i>	6.50
<i>MR '09. Telmo Rodriguez. Málaga. Muscat</i>	6.00
<i>Crozes Hermitage '10. Alain Graillot. Crozes Hermitage. Marsanne and Roussanne</i>	7.50
<i>Hacienda Monasterio Cza '08. Hacienda Monasterio. Ribera del Duero. Tinto fino</i>	11.00
<i>Vom Rotliegenden '07. Ö. Rebholz. Pfalz. Riesling</i>	11.50
<i>Nus del Terrer '07. Vinyes del Terrer. Tarragona. Cabernet Sauvignon and Garnatxa</i>	8.00

<i>Trepas '10. Moli dels Capellans. Conca de Barberà. Trepas</i>	6.00
<i>Pago de Xoan '08. Hros de Benito Santos. Rías Baixas. Albariño</i>	7.00
<i>Parellada '08. Carles Andreu. Conca de Barberà. Parellada</i>	5.00

<i>Paisajes IV '98. Paisajes. Rioja. Tempranillo</i>	9.00
<i>Collita Roja '09. Pardas. Penedes. Sumoll</i>	7.00
<i>Prado Enea Gran Reserva '04. Muga. Rioja. Tempranillo, Garnacha, Graciano and Mazuelo</i>	14.00

Desserts to be ordered at the start of your meal

Lactic dessert 9,50

Chocolates of the world 9,50

Citrics 9,50

Honey and cheese 9,50

Cheese selection 9,50

Strawberries and cream 9,50

Trip to Havana 9,50

*Rum sponge cake, lime soup, peppermint granite ice and cane sugar.
Frozen Cigar Partagás Serie D No. 4 with spice ash*

Wines that harmonize

Aureo. De Müller. Tarragona. Garnatxa Blanca and Garnatxa Negra 6.00*

Dolç d'Englora '06. Baronia del Monsant. Monsant. Garnatxa and Samsó 8.00*

Lea '10. Vins de Tallor. Empordà. Roussanne, Marsanne and Viognier 6.00*

Cristal·lí '10. Vins del Comtat. Alicante. Moscatel de Alejandría 5.00*

Oestrich Lenchen Spätlese '06. Peter Jakob Kühn. Rheingau. Riesling 11.00*

Private Collection '03. JM da Fonseca. Moscatel de Setúbal. Moscatel Roxo 8.00*

Bread, snacks and petits fours 3,50

The wines with the simbol *
will be served at 5 cl. per glass,
the other wines will be served at 10 cl. per glass.

Prices in euros. VAT included.