

a

RESTAURANT

**MENU FELIP
TO SHARE**

Chusco

traditional country bread with arbequina olive oil D.O. Siurana

G - L

Crunchy-taco (2u.)

potato with red prawns, lime, Espelette pepper and nori seaweed

C

Pickled bonito

with vegetables in sherry and roasted pumpkin

SL - P

Carpaccio

Norway lobster, lime, lemon, tarragon and Morruda olive oil

G - H - C - ML

Rice

with "cap i pota", mushroom conserve and tender garlic

P - C - SL

Oxtail tatin

with caramelized apples

G - L - SL

Mi-cuit

dark chocolate with sour cream

G - H - L

White Wine Petit Saó D.O. Costers del Segre

Red Wine Petit Nur D.O. Priorat

Beer Barrel Beer

Soft Drinks, Water, Coffee or Tea

80€ PER PERSON (VAT INCLUDED)

10% supplement on terrace

G = Gluten F/C = Nut C = Crustacean A = Celery M = Mustard H = Egg SS = Sesame
P = Fish SL = Sulphit CC = Peanut ML = Mollusk S = Soy L = Dairy AT = Lupin