

# Menú Tast

Marinated scallop flatbread, Maldonado pork  
jowl and Teriyaki sauce



\*White wine: Els Amelers Lafou  
(D.O Terra Alta)



Creamy red prawn rice



\*Rosé wine: Dido La Solució (D.O  
Montsant)



Marinated Iberian pork shoulder with peach  
chutney, beetroot and fresh vegetable brunoise



\*Red wine: Pura Vida (D.O Costers del Segre)



Passion soup with EVOO ice cream  
and candied orange



\*Cava (D.O Juve & Camps  
reserva de La Família)



Petit fours

**PRICE: €60**

(Includes water and artisan bread)

**\* OPTIONAL WINE PAIRING: €35 PER PERSON**

(Local wines, all from Catalan D.O. regions)