

Gastronomic Menu

Roasted sweet potato with stracciatella, pine nuts, and honey



Miramar salad with fruit, vegetables, and orange vinaigrette



**White wine dels Amelers Lafou (D.O Terra Alta)*

Creamy rice with ceps and Maldonado pork jowl



Confit artichoke heart with iberic ham shavings



**Rose wine Dido La Solució (D.O Montsant)*

Ikejime yellowtail with beurre blanc, ginger potato, cockles, and crispy lemon zest



Veal fricandó with traditional recipe



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

Hazelnut torrija



Cheesecake with red fruits by Master Pastry Chef Oriol Balaguer



**Cava (D.O Juve & Camps family reserve)*

Espresso | Herbal tea

Petifous

PRICE: 60€

(Includes water and artisan bread)

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

(Vinos de proximidad, todos D.O. de Catalunya)