



WORK LUNCHES

Work Lunches Menu 1

First to choose

Grilled seasonal vegetables with
homemade romesco sauce
Squid and salmon ink pasta with
sauteed fresh spinach and cream

Second to choose

Supreme of salmon with sautéed
spinach and cava sauce
Veal cheek with rancid wine and
turned vegetables

Dessert to choose

Cheesecake with red berries
Natural Greek yogurt with
red fruit textures

Price: 30,00€

Work Lunches Menu 3

First to choose

Pumpkin cream with creamy cheese and
smoked sardine
Octopus with potato parmentier and baby
spinach, black garlic mousseline and oil

Second to choose

Sea bream with baked potatoes
Oxtail Garnacha style with
truffled potato puree

Dessert to choose

Carrot cake with ice cream
Dark chocolate coulant with strawberry and
basil ice cream

Price: 40,00€

Work Lunches Menu 2

First to choose

Fine mushroom cream with
Kataifi pasta nest and red prawn
XL cannelloni with roasted chicken
and foie gras sauce

Second to choose

Baked sea bass *a la Donostiarra*
Lamb terrine stuffed with hazelnuts and
mushrooms with their sauce

Dessert to choose

Apple tatin with nougat ice cream and
coffee reduction
Truffle ice cream with
caramelised hazelnuts

Price: 35,00€

Drinks included in all menus:

Still water Font d'Or 50 CL Pet
Sparkling water Vichy Catalan 50 CL Pet
Vichy Catalan soft drinks
Galician Star Beer
Lambda Natural Juices
House wine DO Empordà - White, rosé and red
Coffees, teas and infusions

**10% VAT not included in prices*