



GALAXÓ MENU

Chef appetizer

Squids in tempura

stuffed with beef, mushrooms and lime mayonnaise

Foie marinated grilled

with poached egg and biscuit of almonds

Iberian cod fish cooked at low temperature

with spicy mashed potatoes and fried egg and his bacon

Lamb loins

potato cake with vanilla and kumquat jam

Catalan cream

with raspberries and modernist sponge biscuit

Mineral water and coffee

40,00 € per person

We offer pairing wines for 10,00€ per person

VAT INCLUDED





GREAT TASTING MENU

Chef appetizer

Roasted chicken croquettes
on cabbage salad

Eel cake

with marinated cherries, apple and foie mousse

Candied artichokes

mushrooms carpaccio, prawns and Rosemary vinaigrette

White "gazpacho" with grilled carabineros shrimps,
scallop carpaccio and sour tomatoes

Papillote Hake fish stewed

with baby vegetables and flavored juice from its thorns

Roast beef sirloin

with mashed apple, baby vegetables and charcoal yuca

Cottage cheese flan

with pine cones, honey and "carquinyoli" crumble

Stained glass of fruits

with fresh fruits and red berries sorbet

Mineral water and coffee

75,00 € per person

We offer pairing wines for 10.00€ per person

VAT INCLUDED

