



## **OUR SPECIALITIES**

### **TO BEGIN**

*Salmon salad and French cheese of goat.*

*Lettuce Millefeuille salad with pink grape and pear vinaigrette.*

*Bean baby salad with fresh mint and shavings hams of acorn.*

*Palm heart special salad.*

*Assortment of Iberian*

*Fideuà.*

*Shepherd's soups of always*

*Madagascar flag of Catalan escalivada, Cantabrian anchovies and nice.*

*Escalivada puff pastry with molten cheese.*

*Grilled artichokes.*

*Grilled Potatoes with mandarin sauce.*

*Grill of vegetables.*

## **TO CONTINUE**

*Grilled Lamb chop.*

*Entrecote of ecological veal.*

*Filet of colt.*

*Roast Leg of lamb in oven of fuel wood.*

*Grilled Cuttlefish with garlic and parsley.*

*Trout " El Carro "*

*Filet of ox with thyme.*

*Roast chicken to the oven of fuel wood.*

## **OUR DESSERTS**

*Mint Ice cream with lukewarm chocolate.*

*Corner pears of grove to the beautiful Elena.*

*Lemon Sherbet with fresh mint.*

*Gin tonic sherbet.*

*Citrus fruits and vegetables sherbet.*

*Lukewarm chocolate cake, covered with warm chocolate accompanied  
of a ball of sherbet of mandarin.*

*Cheese cake with English cream.*

*Lemon burned cream with yogurt Greek and shavings of bitter  
chocolate.*

*Catalan cream.*

*Coconut pudding.*