

SUMMER LOVING

APPETIZER

STRAWBERRY SALMOREJO

SERVED WITH SOUR CREAM AND CRISPY BREAD CRUMBS

STARTER

SALMON TARTARE

SERVED OVER GRILLED AVOCADO

MAIN COURSE

TO CHOOSE ONE

FISH OF THE DAY

WITH GRILLED VEGETABLES

SLICED RIBEYE OF NATIONAL BEEF

SERVED WITH RUSTIC POTATOES

FAGOTTINI FILLED WITH RICOTTA AND PEAR

SERVED WITH GORGONZOLA SAUCE AND CANDIED WALNUTS

DESSERT

FRUIT TARTARE

SERVED WITH CITRUS SORBET AND A HINT OF SPEARMINT ESSENCE

ACCOMPANIED BY

GLASS OF ARS COLLECTA GRAND ROSÉ CAVA

PRICE PER PERSON €30
FOR TWO €55

Please inform your waiter if you have any dietary restrictions,
whether due to allergies or intolerances.

SESSIONS