

### STARTERS

Artichoke texture with squid tagliatelle and artichoke chips

Escarole salad with duck confit, pomegranate, and romesco

Spaghetti with green asparagus and shiitake

Smooth chickpea purée with rustic cabbage, black pudding, and croutons

Eggplant cake

### MAIN COURSE

Cod al pilpil with peas and baby broad beans

Octopus with potato parmentier and pork belly

Catalan-style chicken

Beef fillet with sweet potato chips and candied pear

### DESSERTS

Assortment of Catalan cheeses from "Cal Cantaré" with toasts and artisanal jam

Crema catalana

Three-chocolate coulant with Madagascar vanilla ice cream

Apple Tatin with English cream bath

Fake coconut mandarin and carrot sponge cake

*\*We have vegan desert options, and gluten and lactose free*

**"La Garriga" Menu: 43€/person**

**\*Half menu option: 31€/person**