

CHILDREN'S MENU

STARTERS

Macaroni with homemade tomato sauce and parmesan cheese
Fried eggs with french fries and Iberian ham
Seasonal vegetables cream with bread croutons

MAIN COURSE

Grilled fresh white fish with vegetables
Grilled chicken breast with home fries or chips
Organic pork sausage with basmati rice and soya

DESSERTS

Ice cream scoop (chocolate, vanilla, strawberry, ...)
Dark chocolate brownie
Seasonal Fruit

Complete children's menu: 18 € Starter + Main Course + Dessert

Half children's menu: 12 € 1 children course + Dessert

Option Starter menu La Garriga: 20 €

1 Starter of Adults menu + Desert (children's or adult's menu)

Main Course La Garriga Option menú: 25 €

1 Main Course Adults menu + Desert (children's or adult's menu)

Our chef offers you a mediterranean cuisine, where fresh, local and ecological products have the main importance. Even some of the products that you will taste come from our organic vegetable garden.

We are passionate about discovering small local suppliers, knowing their projects and using their products in our kitchen. We believe that the final quality of each dish is the sum of the care and talent of all the people who have made it possible... from the land to the table.

We hope you enjoy with all your senses...

STARTERS

Cherry gazpacho with Iberian ham shavings

Black spaghetti with seafood from the Costa Brava

Zucchini flatbread with cherry tomato confit, Borredà cheese, and pesto sauce

Quinoa salad with prawn tails, vegetable spaghetti, and seafood vinaigrette

Curried lentils with apple and coconut

Eggplant cake with arugula pesto

MAIN COURSE

Organic Catalan style chicken with nuts

Fresh monkfish in pil-pil sauce with baby fava beans from our garden

Lamb with carrot purée and spiced sauce

Beef fillet with Porto sauce, potato mille feuille, apple and bacon

Hake with asparagus tips, green sauce, and free-range hard boiled egg

Vegetable lasagna with vegan bechamel

DESSERTS

Pistachio panna cotta with passion fruit sauce

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

Goat milk "mató" cheese with strawberries, Cointreau caramel reduction, and honey

Peach macerated in sweet wine "Moscatell" with vanilla ice cream

Three chocolate coulant with Madagascar vainilla ice cream

Glass of our version of Lemon Pie

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

"La Garriga" Menu: 43€/person

***Half menu option: 31€/person**