

## 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 ball (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

Zucchini flatbread with candied cherry tomato,  
Borredà cheese and pesto

Peas cream with truffle oil, crostini with parmesan  
and mustard sprouts

Artichokes in three textures with cuttlefish noodles

Codfish "Empedrat" with endive and tomato vinaigrette

Rigattoni with vegetables of our garden

### MAIN COURSE

Squid with vegetable vinaigrette and grilled eggplant puree

Catalan-style organic chicken

Fresh monkfish tail in pil-pil sauce with spinach,  
pine nuts and raisins

Lamb shoulder round with moniato puree  
and cardamomo sauce

Beef fillet with beef juice and potato,  
apple and bacon millefeuille

Curried lentils and sour apple

### DESSERTS

Burnt crème brûlée

Fruit tatin with crème anglaise

Red fruit tiramisu

Assortment of Catalan cheeses with toast and homemade jam

"Cal Cantaré" goat's milk curd cheese with Cointreau oranges  
and honey

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

**"La Garriga" Menu: 43€/person**

**\*Half menu option: 31€/person**

