

CHILDREN'S MENU

STARTERS

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

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

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

Vegetables soup with croutons.

Escarole salad with artichoke and iberiam ham.

Espaguetti whit truffle cream and parmesan cheese.

Roasted aubergine crêpe with sobrasada and Brie cheese.

Aubergine pie stuffed with vegetables, béchamel and gratinated
cheese.

MAIN COURSE

Codfish with pil pil sauce and peas.

Seabass with red pepper and aubergine and "romescu" sauce.

Roasted shoulder of lamb with candied pears.

Beef tenderloin with baked potatoes "au gratin".

Lentils with apple, coconut and curry.

**For special diets, the dishes can be adapted to your reuquirments .*

DESSERTS

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

Chocolat coulant with hazelnut cream and vanilla ice cream.

Yogurt mousse with red berries.

Coco cream with passion fruit and mango.

Pistachio mousse stuffed with cherry and pistachio praline.

"La Garriga" Menu: 43€/person

***Half menu option: 31€/person**

