

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

Tomato velouté.

Gazpacho with king prawns.

Zucchini coca with candied tomatoes and Borredà cheese.

Escalivada and cod brandade lasagna with pesto and tomato concassé.

Eggplant stuffed with vegetables, topped with béchamel and grated cheese.

MAIN COURSES

Salmon with green asparagus, vegetable vinaigrette, and black olive tapenade.

Monkfish with roast sauce, cherry tomatoes, and mixed mushrooms.

Catalan-style chicken with dried apricots and pine nuts.

Beef tenderloin with roasted pears.

Lentils with apple, coconut, and curry.

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

DESSERTS

Assortment of Catalan cheeses "Cal Cantaré" with toasted bread and artisan jam.

Gin and tonic macerated melon with gin and tonic ice cream.

"Fake lemon": lemon mousse with a sponge cake center.

Chocolate coulant with nut cream and vanilla ice cream.

Yogurt mousse with red berries coulis or passion fruit coulis.



"La Garriga" Menu: 43€/person
***Half menu option: 31€/person**

STARTERS

Black spaghetti with squid, garlic, parsley, and romesco sauce.

White asparagus with boletus mayonnaise and assorted mushrooms.

Zucchini flatbread with confit tomatoes and Borredà cheese.

Baby broad bean salad with iberian ham and a mustard and mint vinaigrette.

Vegetable-stuffed aubergine with béchamel sauce and gratinated cheese.

MAIN COURSE

Cod on a bed of spinach, raisins, and pine nuts.

Monkfish with roast sauce, cherry tomatoes, and assorted mushrooms.

Catalan-style chicken with dried apricots and pine nuts.

Braised oxtail with apple purée.

Lentils with apple, coconut, and curry.

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

DESSERTS

Assortment of Catalan cheeses "Cal Cantaré" with toasted bread and artisan jam.

Strawberry purée with coconut foam.

"Fake lemon": lemon mousse with a sponge cake center.

Chocolate coulant with nut cream and vanilla ice cream.

Yogurt mousse with red berries coulis or passion fruit coulis.

