

## 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**

Spinach and ricotta ravioli with walnut sauce.

Green asparagus salad with truffle vinaigrette.

Zucchini bread flat with confit tomatoes and Borredà cheese.

Wild mushroom crepe with smoked salmon and brie cheese.

Vegetable-stuffed eggplant with béchamel and gratinated  
cheese.

## **MAIN COURSE**

Cod with pil-pil sauce and Catalan ratatouille (sanfaina).

Catalan-style chicken with dried apricots and pine nuts.

Octopus leg with creamy potato purée (parmentier).

Beef fillet with port wine sauce and roasted Mediterranean  
vegetables (escalivada).

Lentils with apple, coconut and mild curry.

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

## **DESSERTS**

Selection of Catalan cheeses from "Cal Cantaré", served  
with toasted bread and artisanal jam.

Strawberries macerated in Muscat wine with mascarpone  
ice cream.

Catalan cream (Crème brûlée style custard).

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

Chocolate coulant with nut cream and vanilla ice cream.

**"La Garriga" Menu: 43€/person**

**\*Half menu option: 31€/person**