



#### FIRST COURSE (CHOOSE ONE)

GAZPACHO WITH CRUTONS '(7)

LLEGUME SALAD WITH OUR MOUSTARD DRESSING '(9)

CROQUETTES (X2 UN) & PATATAS BRAVAS '(1/3/7)

### MAIN COURSE (CHOOSE ONE)

ZUCCHINI STUFFED WITH QUINOA '(1/7)

ROAST CHIKEN '(1)

VEGETABLE FIDEUÀ '(7)

\*\*PAELLA SR DOMENECH, SEA & LAND '(2/4/14)

\*\* BY PRE-ORDER (MIN - 2 PERS. - EXTRA 2€/PERSON)





### **DESSERT**

YOGURT WITH COULIS \*(7)

COCONUT BRIOCHE WITH LEMON CREAM \*(7)

COFFEE

CHEESECAKE (HOME MADE EXTRA €2.50) \*(3/7)

"MÚSIC" WITH MALVASIA WINE FROM SITGES (EXTRA €4.50) \*(1/3/7/8)

- ORGANIG BREAD MADE BY US / WATER INCLUDED -



25€ PER PERSON







### STARTER

SOUP OF THE DAY

### MAIN COURSE

VEGETABLE FIDEUÁ (1)

\*\*PAELLA SR. DOMENECH, SEA & LAND \*(2/4/14)

\*\* BY PRE-ORDER (MIN - 2 PERS. - EXTRA 2€/PERSON)

### **POSTRE**

DESSERT OF THE DAY - AVAILABLE UPON REQUEST

- ORGANIG BREAD MADE BY US / WATER INCLUDED -



23€ PER PERSON





### CHILDREN'S MENU

UNDER 12 YEARS OLD



MACARONI WITH BOLOGNESE SAUCE '(1)
SAUSAGES WITH ROASTED POTATOES

#### DESSERT

DESSERT OF THE DAY (ASK YOUR, WAITER)



II€ PER PERSON

### TAPAS & SMALL PLATES

ASSORTED CROQUETTES & EMPANADAS

DELICIOUS SANDWICHES · SPANISH

OMELETTE SKEWER - PATATAS BRAVAS



## WINES FROM MASSÌS DEL GARRÁF



WHITE WINES:

BIVAC 2023 · XIC 2023 ·

RED WINES:

LES SOMERES 2021 · FINCA VALLDOSERA 2023

MALVASIA DE SITGES DOLÇ

CAVA VALLDOLINA RESERVA 2021



### SWEET



CHEESECAKE
ASSORTED MINI CAKES · MUFFINS
GARRAF-STYLE COOKIES





# **ALERGEN INFORMATION**





