



LA VALL

GASTRONOMIC MENU



STARTERS

“Cod Sword” with Mediterranean Olive Tapenade

A modern take on a classic bite of premium cod enhanced by the deep Mediterranean flavour of black olive tapenade.

Tomato Bomb, Burrata, Rocket and Pistachio Vinaigrette

A refreshing, creamy blend of tomato and burrata balanced by the peppery freshness of rocket and the crunch of pistachios.

FIRST COURSES

Mushroom Cannelloni with Porcini Cream

Cannelloni filled with assorted wild mushrooms, paired with a delicate porcini cream that enhances earthy aromas.

Artichoke Flower with Foie Gras and Cured Egg

Tender artichoke opened like a flower, served with fine foie gras and cured egg. A refined and harmonious creation.

MAIN COURSE

Iberian Pork “Pluma” with Truffled Potato Parmentier, Padrón Peppers and Pedro Ximénez Reduction

Select cut of Iberian pork accompanied by truffle-infused parmentier, Padrón peppers and a soft-sweet Pedro Ximénez reduction.

DESSERTS

Lemon Cream, Kuwait Chocolate Brownie and Pistachio Ice Cream

A balanced dessert where lemon freshness meets the richness of chocolate brownie and the smooth texture of pistachio ice cream.

Coffee or Herbal Infusions

Mineral Waters



A TASTE OF PASSION

ROMANTIC MENU

STARTERS

Salted Fish Idyl with Toasted Bread and Fresh Vegetables

A classic, flavourful fusion of anchovies and white anchovies served with fresh tomato, red pepper, and crispy toast — a seductive harmony of marine and garden notes to begin the meal.

Smoked Salmon Half-Sphere with Poached Egg and Avocado

A sophisticated presentation combining the smoothness of smoked salmon, the creaminess of poached egg, and the richness of avocado for an exceptional texture and flavour.

MAIN COURSES

Truffled Potato and Caramelized Onion Omelette

A gourmet take on the traditional Spanish omelette, infused with the singular aroma and flavour of truffle.

Scallops au Cava with Golden Gratin

Fresh scallops au gratin with a hint of Cava, enhancing their natural sweetness and adding a refined and elegant touch.

Sea Bass Supreme with Broccoli Purée and Seasonal Vegetables

The most delicate and flavourful cut of sea bass loin — A light, balanced, and beautifully presented dish highlighting the harmony between the mild fish and garden-fresh vegetables.

DESSERTS

Chocolate Coulant with Roche Ice Cream

Warm chocolate cake with a molten heart, served with ice cream inspired by the intense and refined taste of Roche pralines.

Coffee or Herbal Infusions

Mineral Waters

