

# LUNCH MENU

(Monday to Friday – non-holiday weekdays)

## COURTESY APPETIZER

Chef's appetizer by *Rosendo Caelles*

## STARTERS (choose one)

Traditional salad “*Xatonada*” from Calafell  
Goat cheese salad with walnuts and mustard & honey vinaigrette  
Andalusian gazpacho 4R style  
Grilled vegetables with Romesco sauce  
Andalusian-style squid with Padrón peppers  
Steamed rock mussels  
Sautéed shellfish with garlic & chili and Chardonnay wine vinegar (+ €6.00)

## MAIN COURSE (choose one)

“*Fideus rossos*” from Calafell (min. 2 people)  
Roasted pork ribs with barbecue sauce  
Beef carpaccio with parmesan shavings  
Lemon confit chicken leg finished on the grill  
Grilled salmon fillet over a bed of potato and grilled vegetables  
Sea bass: baked, Orío style, or with garlic refrito (+ €6.00)  
Grilled beef entrecôte “30-day dry-aged” (300 g) (+ €8.00)

## DESSERT (choose one)

Brownie cake  
Mandarin sorbet  
Homemade cheesecake  
Homemade Crema Catalana  
Seasonal fruit

Coffee: espresso, macchiato or tea

Drink and bread (1 pc.)

Osmotized 4R water 0.5 lt

**25,00 €**  
VAT included

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(Monday to Friday – non-holiday weekdays)

## COURTESY APPETIZER

Chef's appetizer by *Rosendo Caelles*

## STARTERS (choose one)

Traditional salad “*Xatonada*” from Calafell  
Seasonal tomato salad with spring onion and tuna belly  
Andalusian gazpacho 4R style  
Grilled vegetables with Romesco sauce  
Andalusian-style squid with Padrón peppers  
Steamed rock mussels

Sautéed shellfish with garlic & chili and Chardonnay wine vinegar (+ €6.00)

## MAIN COURSE (choose one)

“*Fideus rossos*” from Calafell (min. 2 people)  
Roasted pork ribs with barbecue sauce  
Beef carpaccio with parmesan shavings  
Oven-roasted chicken leg with nut sauce  
Confit cod on a bed of piquillo pepper cream and vegetables  
Sea bass: baked, Orio style, or with garlic refrito (+ €6.00)  
Grilled beef entrecôte “30-day dry-aged” (300 g) (+ €8.00)

## DESSERT (choose one)

Brownie cake  
Mandarin sorbet  
Homemade cheesecake  
Homemade Crema Catalana  
Seasonal fruit

Coffee: espresso, macchiato or tea

Drink and bread (1 pc.)

Osmotized 4R water 0.5 lt

**25,00 €**  
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