

LUNCH MENU

(Monday to Friday – non-holiday weekdays)

STARTERS (choose one)

Traditional salad “Xatonada” from Calafell
Seasonal tomato salad with spring onion and tuna belly
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, Orio style, or with garlic refrito (+ €6.00)
Grilled beef entrecôte (250 g) (+ €8.00)

DESSERT (choose one)

Brownie cake
Mandarin sorbet
Homemade cheesecake
Homemade Crema Catalana
Seasonal fruit

DRINK INCLUDED

Glass of El Soler wine (DO Terra Alta) or draft beer (Estrella Damm)
4R filtered and osmotized water 0.50 L
Espresso, macchiato infusion

22,00 €
VAT included

LUNCH MENU

(Monday to Friday – non-holiday weekdays)

STARTERS (choose one)

Traditional salad “*Xatonada*” from Calafell
Goat cheese salad with walnuts and mustard & honey vinaigrette
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, Orió style, or with garlic refrito (+ €6.00)
Grilled beef entrecôte (250 g) (+ €8.00)

DESSERT (choose one)

Brownie cake
Mandarin sorbet
Homemade cheesecake
Homemade Crema Catalana
Seasonal fruit

DRINK INCLUDED

Glass of El Soler wine (DO Terra Alta) or draft beer (Estrella Damm)
4R filtered and osmotized water 0.50 L
Espresso, macchiato or infusion

22,00 €
VAT included