

## Starters

Sautéed seasonal mushrooms, Catalan sausage, walnut sauce	€ 16
Carpaccio of beetroot and pear	€ 14
Seasonal tomato salad, tuna belly and large capers	€ 12
Home-made foie gras served with apple chutney and brioche	€ 18
Warm autumn salad	€ 15
Citrus flavoured red tuna and avocado cannelloni	€ 16

## Fish

Rice dish of squid, langoustine and green peppers	€ 22
Fresh cod confit, sautéed spinach and <i>romesco</i> (hazelnut, almond and tomato based sauce)	€ 20
Grilled wild corvina, carrot puree with sesame and fresh herbs	€ 22
John Dory with confit eggplant and tomato sauce	€ 24

## Meat

Charcoal grilled Galician sirloin steak, roasted pumpkin and mushroom sauce	€ 28
Steak tartare, crispy thin-cut fries, Eclairé French butter	€ 22
Slow roasted leg of kid goat, glazed baby onions, creamy potato puree	€ 24

\* Bread serving € 1.50

## Desserts

Bernadó's egg yolk flan, vanilla cream, pine nut and caramel crisp	€ 7
Alma's lemon tart with verbena ice-cream	€ 10
Chocolate fondant with vanilla ice-cream	€ 9
Fresh figs, mascarpone icecream, sugar-coated almonds	€ 8
Selection of home-made mini ice-cream or sorbet cones	€ 7
Fresh Fonteta goats cheese served with acacia honey or marmalade	€ 7
Selection of Catalan cheeses	€ 14



Jardín del Alma