



CARLES GAIG TASTING MENU

Chef's appetizer

.

Russian salad topped with tuna belly

.

Cod fritter

.

Roasted meat croquette

.

Rockfish mousse

.

Cardinal's macaroni

.

Boletus rice and Penedés rooster

.

Our Catalan cream version

49,90 €

Bread service (fresh daily baked at *l'obrador Rius*) — 2,50 €
(Kindly advice if no service is required)

STARTER

- Traditional "Xató" salad – 14,90 €
- Foie terrine with apple textures – 22,50 €
- Cesar salad garnished with local rooster – 15,90 €
- Cod fritters served with arugula salad – 10,90 €
- Roasted meat croquettes (4 uts) – 9,90 €
- Truffled potato omelette – 13,90 €
- Russian salad topped with tuna belly – 11,90 €
- Cardinal's macaroni – 14,50 €
- Chef Gaig' traditional cannelloni – 17,90 €
- Corpinnat brined mussels with seasonal vegetables – 11,90 €
- Rockfish mousse with saffron emulsion – 19,50 €

RICE

- Boletus rice and local rooster – 19,50 € (individual)
- Seafood rice with prawns – 22,00 € (individual)

FISH

- Cod with vegetal "sanfaina" – 17,90 €
- Deep fried calamari "Roman" style – 17,90 €
- Hake in tempura with "romesco" dressing – 16,90 €
- Squids stuffed with meat – 17,90 €

MEAT

- "Fricandó" stew with mushrooms – 17,90 €
- "Cap i pota" stew with pork tripe and chickpeas – 16,90 €
- "Ral" pork trotters with turnips – 16,90 €
- Meatballs with sliced cuttlefish – 16,90 €
- Mellow "Duroc" pork with shiitakes – 17,90 €
- Sirloin "Pont Neuf" potatoes – 23,90 €
- Steak tartare with creamy mustard – 23,90 €

Bread service (fresh daily baked at l'obrador Rius) — 2,50 €
(Kindly advice if no service is required)

VAT included.

In case of food allergies or intolerances, please ask our staff.