



GROUP TASTING MENUS 2022



TASTING MENU

MENU A

WELCOME APPETISER

FOIE CURED IN SALT WITH ITS UNUSUAL JAMS



CURLY ENDIVE BOUQUET WITH GREEN BEAN, PICKLED QUAIL WITH JERÉZ VINEGAR, DEHYDRATED TOMATO AND CRISPY PORK SWIRLS



STUFFED TRUFFLE FRESH PASTA WITH MASCARPONE SAUCE AND TOASTED ALMOND



COD FISH WITH CONTRAST OF SOBRASSADA AND HONEY
(MAJORCAN SAUSAGE)



BEEF COOKED AT LOW TEMPERATURE WITH ANCIENT WINE AND HAZELNUTS SAUCE



GIN TONIC SORBET WITH GIN JELLY



WHITE CHOCOLATE AND PASSION FRUIT JOY WITH VANILLA CREAM
AND COOKIE POWDER

CELLAR

WHITE AND RED WINE FROM TARRAGONA
MINERAL WATER, COFFEE AND INFUSIONS
-(Liquors not included)

MENU PRICE 52,73 € + IVA = 58 €

Carrer Misser Sitges, 13 (Casc Antic)
43003 Tarragona
Tel: 977 218 040

www.restaurantarcs.com info@restaurantarcs.com



TASTING MENU

MENÚ B

WELCOME APPETISER

FOIE CURED IN SALT WITH ITS UNUSUAL JAMS



MIXED LETTUCE WITH CRISPY PRAWNS, RATAFIA JELLY, DICED QUINCE
AND PARMESAN ICE CREAM



ROASTED VEGETABLES PANCAKE WITH IBERIAN SOBRASSADA AND MELTED CHEESE.



CORVINA WITH AMB FRIED GARLIC AND SWEET PEPPER
WITH CAVA VINEGAR PERFUME



CRISPY VEAL TAIL CANNELLONIS WITH BLACK TRUFFLE SAUCE



"LIMONCHELO" SORBET WITH LEMON CARAMEL



DARK CHOCOLATE WITH VANILLA AND STRAWBERRIES

CELLAR

WHITE AND RED WINE FROM TARRAGONA
MINERAL WATER, COFFEE AND INFUSIONS
-(Liquors not included)

MENU PRICE 54,50 € + IVA = 59,95 €

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TASTING MENU

MENÚ C

WELCOME APPETISER

FOIE CURED IN SALT WITH ITS UNUSUAL JAMS



SALMON AND TUNA TARTAR WITH VEGETABLES VINAIGRETTE AND BALSAMIC CARAMEL



INK AND CUTTLEFISH NOODLES WITH WHITE VERMOUTH AND COCKLE CREAM



TURBOT WITH PINK PEPPER SAUCE



DUCK BREAST WITH BERRIES SAUCE AND PORTO REDUCTION



PINEAPPLE SOUP WITH COCO ICE CREAM AND ROM JELLY



DARK CHOCOLATE WITH VANILLA AND STRAWBERRIES

CELLAR

WHITE WINE WHITE GARNACHA D.O. TERRA ALTA

RED WINE D.O. MONTSANT

MINERAL WATER, COFFEE AND INFUSIONS

(Liquors not included)

MENU PRICE 56,82 € + IVA = 62,50 €

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TASTING MENU

MENÚ D

WELCOME APPETISER

RED PRAWN CARPACCIO WITH BLACK SALT AND NUT OIL



SALMON AND TUNA TARTAR WITH VEGETABLES VINAIGRETTE AND BALSAMIC CARAMEL



OUR "AJO BLANCO"

WITH COUSCOUS AND SEAWEED TABOULÉ, STRAWBERRIES AND SMOKED SARDINE



CREAMY BLACK RICE WITH SOLE AND PRAWN BROCHETTE



PIGLED ROASTED AT LOW TEMPERATURE, WITH CURRY CHUTNEY
AND SWEET POTATOE PARMENTIER



IOGURT CREAM WITH MANGO TEXTURES



BLACK CHOCOLATE WITH VANILLA CREAM AND BLUEBERRIES

CELLAR

WHITE WINE WHITE GARNACHA D.O. TERRA ALTA

RED WINE D.O. MONTSANT

MINERAL WATER, COFFEE AND INFUSIONS

-(Liquors not included)

MENU PRICE 58,18 € + IVA = 64 €

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OBSERVATIONS

In case of acceptance:

- The price does NOT include spirits or aperitif drinks.
- You should send us the confirmation by phone, fax or e-mail, and then a deposit to reserve the day.
- One week before: you must inform us of the number of guests.
- We must know the chosen menu for the whole group as soon as possible.
- And, if there is any variation in the menus(vegetarians, celiacs, etc.), we need to know it in advance.

All prices have 10% VAT included.

Trusting it is of your interest, we are waiting for your pleasant news and we take this opportunity to greet you, sincerely,

Tarragona, 2022

Carlos Llobet

Manager

Merche Pareja

Administration manager

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