

arcs

RESTAURANT



Starters

	portion	½ portion
Red Tuna fish and Salmon Tartar dressed with vinaigrette of vegetables	21,50€	11,50€
Salt cured Foie with diverse uncommon preserves	21,50€	11,50€
Lettuce sprout salad with marinated watermelon, Mahón cured cheese and “Torrezno” bacon chips	13,50€	7,00€
Fish market “Ceviche” Catalan tyle	17,70€	9,60€
Beef, pig's feet and prawns in carpaccio, pickled mushrooms and sprouts and arugula	17,00€	9,00€
“Ajo blanco” Hazelnut and garlic cold soup with duck ham, grapes, fresh wheat and wine “amontillado” flavour	15,75€	8,75€
<i>.... We suggest you accompany it with a glass of sherry wine</i>	3,50 €	
Lettuce Salad with crispy Prawns, Ratafia jelly, Parmesan cheese ice-cream and diced quince with Arbequina Oil of Crusells	15,50€	10,50€
Red Prawn Carpaccio of Tarragona with walnut oil, black salt and yuca xips	25,50€	13,50€
“Espardeña” untraditional, with Roasted vegetables and anchovies	16,75€	8,65€
Rye bread flatbread with Black Sausage, confit onion with pink pepper and cheese gratin	14,75€	8,25€

FOR SALE:

Sachet with Oil 0.5 lt (100% Arbequina) Crusells from the Selva del Camp and "Negreta" hazelnuts 125 gr native to the region toasted in an artisanal way..... €21

1st Bread service included. (Repetition of bread €1.25 per person)

We have formal training in allergens and intolerances. If you have any questions, contact us.

IVA included

Main courses

fish

Creamy rice from Delta with Oysters and clams with minced carquiñolis, saffron and black garlic	22,00€
Monkfish to sailors style garlic sauce	21,75€
Baked Cod fish with Blue cheese sauce, Almonds toasted and sweet potato	19,80€
Supreme Turbot dressed with mild “Tarragona Romesco”, Clams and Santa Pau beans	23,90€
Fish market	Market price

meat

Crunchily wrapped of Ox Tail dressed with Priorato red Wine and spices sauce	18,50€
Rabbit shoulders stewed with Old Mustard like grandma made them	17,50€
Duck Magret “tataki style“ with its crispy fat “Dos Deus” vermouth sauce and orange juice	20,00€
Veal Filet with Black Truffle sauce with potato and Emmenthal cheese cake	26,60€
Baby goat cooked at low temperature with fresh figues and old wine sauce	25,50€

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Desserts

digestive dessert

Yogurt cream cup with textures of mango and rum candy

Strawberry textures with fresh milk ice cream and Black pepper

Mango mousse with red fruit heart and biscuit base, with mandarin sorbet

Sweet desserts

Crunchy rolls of rice pudding, vanilla cream and cinnamon ice cream

Caramelized mango cake with apricot ice cream

Catalan cream pie with crusted caramel, biscuit sand and orange sorbet

"Torrija" Bread soaked in milk with citrus flavor and biscuit ice cream

"Mamadeta" White chocolate crisp with lemon mousse in Chartreuse

*This dessert has a supplement of + 1,20€
You can accompany it with a glass of "MOF" Chartreuse
(6,60€ 1/2 Copa | 13,20€ Copa)*

Chocolate dessert

Small Fondue of Xocolat Noir with red fruits and yogurt ice cream with blackberries

Tepid chocolate Coulant with coffee ice-cream "baked at this time"

Crunchy black chocolate with bitter orange and Passion fruit sorbet

7,70 €

VAT included



and if you want to accompany it with a sweet wine, consult the wine list...