



GROUP TASTING MENUS 2025



TASTING STARTERS INDIVIDUALIZED
AND MAIN COURSE TO CHOOSE

TASTING "A" Arcs

WELCOME APPETISER

LETTUCE SPROUT SALAD WITH MAHÓN CURED CHEESE,
"TORREZNO" BACON CHIPS AND SEASONAL FRUIT VINAIGRETTE

▮

BEEF, PIG'S FEET IN CARPACCIO AND SAUTED PRAWNS
WITH PICKLED MUSHROOMS

▮

FRESH PASTA WITH MASCARPONE SAUCE
AND ROASTED ALMONDS

MAIN COURSES TO CHOOSE:

COD LOIN WITH SUN-DRIED TOMATO SAUCE, BASIL, AND PINE NUTS
CONFIT POTATO AND SWEET POTATO PARMENTIER

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CRISPY DUCK CANNELLONI WITH ORANGE WITH A RED WINE
REDUCTION AND SPICES

2 TWO INDIVIDUAL PAIRINGS: :

"LEMONCELLO" SORBET WITH LEMON CARAMEL

▮

WHITE CHOCOLATE AND PASSION FRUIT DELIGHT
WITH VANILLA CREAM AND COOKIES

CELLAR

WHITE AND RED WINE FROM TARRAGONA
MINERAL WATER

COFFEE AND INFUSIONS

-(Liquors not included)

PRICE ... 58 €/pers

Carrer Misser Sitges, 13 (Casc Antic)
43003 Tarragona
Tel: 977 218 040
www.restaurantarcs.com
info@restaurantarcs.com



**TASTING STARTERS INDIVIDUALIZED
AND MAIN COURSE TO CHOOSE**

TASTING "R" Arcs

WELCOME APPETISER

FOIE CURED IN SALT WITH ITS UNUSUAL JAMS



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



RYE BREAD FLATBREAD WITH BLACK SAUSAGE, CONFIT ONION AND PEAR
AND FONDANT CHEESE.



MAIN COURSES TO CHOOSE:

SEE BASS "CORVINA" WITH FRIED GARLIC AND SWEET PEPPER
WITH CAVA VINEGAR PERFUME



BEEF COOKED AT LOW TEMPERATURE ON BRIOCHE WITH
BLACK TRUFFLE SAUCE

2 TWO INDIVIDUAL PAIRINGS: :

YOGURT CREAM CUP WITH MANGUE TEXTURES



DARK CHOCOLATE WITH VANILLA AND STRAWBERRIES

CELLAR

WHITE AND RED WINE FROM TARRAGONA

MINERAL WATER

COFFEE AND INFUSIONS

-(Liquors not included)

PRICE ... 62 €/pers

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**TASTING STARTERS INDIVIDUALIZED
AND MAIN COURSE TO CHOOSE**

TASTING "C" Arcs

WELCOME APPETISER

CURLY ENDIVE BOUQUET WITH SPROUT SALAD, PICKLED QUAIL WITH
JERÉZ VINEGAR, DEHYDRATED TOMATO AND HAZELNUTS OIL



SALMON AND TUNA TARTAR WITH VEGETABLES VINAIGRETTE
AND BALSAMIC CARAMEL



INK AND CUTTLEFISH NOODLES WITH COCKLE AND MUSSELS TO CAVA



MAIN COURSES TO CHOOSE:

MONKFISH TO SAILORS STYLE GARLIC SAUCE



DUCK MAGRET WITH VERMOUTH AND ORANGE SAUCE

2 TWO INDIVIDUAL PAIRINGS: :

PINEAPPLE SOUP WITH COCO ICE CREAM AND ROM JELLY



"TORRIJA" BREAD SOAKED IN MILK WITH CITRUS FLAVOR
AND BESCUIT ICE REEAM

CELLAR

WHITE AND RED WINE FROM TARRAGONA

MINERAL WATER

COFFEE AND INFUSIONS

-(Liquors not included)

PRICE ... 65 €/pers

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**TASTING STARTERS INDIVIDUALIZED
AND MAIN COURSE TO CHOOSE**

TASTING "S" Arcs

WELCOME APPETISER

DUCK FOIE CARAMELIZED ON ROASTED VEGETABLES



RED PRAWN CARPACCIO WITH BLACK SALT AND NUT OIL



SAUTEED SQUID WITH MUSHROOMS AND PRAWNS CREAM



MAIN COURSES TO CHOOSE:

TURBOT WITH PINK PEPPER SAUCE



BABY GOAT ROASTED AT BASS TEMPERATURE TO OLD WINE REDUCCION
WITH FIG BREAD

2 TWO INDIVIDUAL PAIRINGS: :

"GIMNTONIC" SORBET WITH LEMON CARAMEL, GIN JELLY AND GRATED LIME



ALMOND AND CHERRY FINANCE WITH BULGARIAN YOGURT ICE CREAM AND
FOREST BERRIES

CELLAR

WHITE AND RED WINE FROM TARRAGONA

MINERAL WATER

COFFEE AND INFUSIONS

-(Liquors not included)

PRICE ... 70 €/pers

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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.
- *If you prefer a full tasting menu, we'll add €2 per person. Each person will have fish and meat, so you don't have to choose.*
- 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, 2025

Carlos Llobet
Manager
Merche Pareja
Administration manager