



GROUP TASTING MENUS 2025-26



TASTING OF STARTERS AND
MAIN COURSE TO CHOOSE FROM

TASTING MENU "A" Arcs

WELCOME APPETISER

BABY SPROUT SALAD WITH CURED "MAHÓN" CHEESE,
BRIOCHE, SMOKED SARDINE AND RED FRUIT VINAIGRETTE



GRILLED IBERIAN PORK CARPACCIO
WITH MUSTARD ICE CREAM AND HONEY VINAIGRETTE



FRESH PASTA STUFFED WITH TRUFFLE WITH MASCARPONE CREAM
AND ROASTED ALMONDS

MAIN COURSES TO CHOOSE FROM:

COD BACK WITH DEHYDRATED TOMATO SAUCE, BASIL, AND PINE NUTS
SWEET POTATO PARMENTIER AND ALDENTE VEGETABLES

OR

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

2 INDIVIDUAL DESSERTS:

"LIMONCHELO" SORBET WITH LEMON CARAMEL



PINEAPPLE AND COCONUT "SABLÉ" WITH PINEAPPLE AND RUM CHUTNEY

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 OF STARTERS AND
MAIN COURSE TO CHOOSE FROM

TASTING MENU "R" aRcs

WELCOME APPETISER

FOIE CURED SALT WITH UNUSUALS JAMS



ROASTED VEGETABLES IN TARTAR WITH ANCHOVIES, SMOKED SARDINE ON TOMATO
AND OIL OLIVE CAVIAR



RYE BREAD FLATBREAD WITH BLACK SAUSAGE, CONFIT ONION WITH PINK PEPPER
AND CHEESE GRATIN

MAIN COURSES TO CHOOSE FROM:

SEA BASS SUPREME WITH GARLIC CONFITED AND PAPRIKA
WITH CAVA VINEGAR

Or

BEEF TENDER MEAT ON A BRIOCHE WITH BLACK TRUFFLE SAUCE

2 INDIVIDUAL DESSERTS:

YOGURT CUP WITH MANGO TEXTURES



DARK CHOCOLATE WITH VANILLA CREAM
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 OF STARTERS AND
MAIN COURSE TO CHOOSE FROM

TASTING MENU "C" arCs

WELCOME APPETISER

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



SALMON AND TUNA TARTAR WITH VEGETABLES VINAIGRETTE
AND BALSAMIC CARAMEL



INK AND CUTTLEFISH NOODLES WITH WHITE CAVA AND COCKLE CREAM



MAIN COURSES TO CHOOSE FROM:

MONKFISH WITH "ALL CREMAT" - TYPICAL SEAFOOD SAUCE -
CONFIT POTATOES AND SAUTEED WHEAT

OR

DUCK MAGRET WITH VERMOUTH SAUCE AND ORANGE

2 INDIVIDUAL DESSERTS:

"PIÑA COLADA" PINEAPPLE SOUP WITH COCONUT ICE CREAM AND RUM JELLY



"TORRIJA" CITRUS-INFUSED BREAD WITH CARAMEL AND
FLOWER SEA ICE CREAM

CELLAR

WHITE AND RED WINE FROM TARRAGONA

MINERAL WATER

COFFEE AND INFUSIONS

-(Liquors not included)

PRICE 65 €/PERS.

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TASTING OF STARTERS AND
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TASTING MENU "S" arcs

WELCOME APPETISER

CARAMELIZED DUCK FOIE GRAS ON ROASTED VEGETABLE TARTARE



TARRAGON RED PRAWN IN CARPACCIO WITH BLACK SALT
WALNUT OIL AND YUCA XIPS



SAUTÉED SQUID WITH MUSHROOMS AND BLACK TRUFFULA SAUCE

MAIN COURSES TO CHOOSE FROM:

TURBOT WITH FINE TARRAGONA ROMESCO CREAM
OR

SLOW-ROASTED GOAT KID WITH FIG BREAD AND OLD WINE REDUCTION

2 INDIVIDUAL DESSERTS:

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



CRUNCHY CHOCOLATE BONBON WITH ORANGE TEXTURES

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.
- 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

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