

TASTE OF CATALUNYA

Dinner menu | 7th August

Wine

You will be enjoying all of these wines throughout the evening

Raventós i Blanc, De Nit | Conca del Riu Anoia

Gallina de Piel, Ikigall | Penedès

Can Sumoi, La Rosa | Baix Penedès (Montmell mountains)

Can Sumoi, Garnatxa Sumoll | Baix Penedès (Montmell mountains)

Can Sumoi, Ancestral Montònega | Baix Penedès (Montmell mountains)

Snack

Membrillo & smoked ricotta tartlet (v)

Black sesame, chive oil

To start

Pa amb Tomàquet / Tomato bread (v)

Red onion, celery, rocket

Main

Sherry & hot honey glazed lamb asado

Flatbread with garlic & rosemary, escalivada, salsa verde, salsa chalaca

To finish

Higos brûlée tart (v)

Sticky fig chutney, mascarpone cream, lemon verbena oil

Vegetarian main course available upon request at time of booking.

Please make us aware of any allergies at time of booking and we will do our best to accommodate.



BODEGA