



Friday 19th March

Flavours of Catalonia, with music by Felip Carbonnel

Pa amb tomaquet, embutits amb escalivada

A selection of appetisers. Bread with tomato, Catalan style, with charcuterie and grilled vegetables

Suquet

Baked cake with potatoes & saffron, Costa Brava style

Botifarra amb mongetes

Grilled Catalan sausages with white beans dressed in garlic & olive oil

Pollastres alla plancha amb salsa romesco

Grilled butterflied chicken supreme with a gutsy roast pepper dressing

Arros de Pals primavera

Famous rice from The Emporda region, cooked risotto style with spring vegetables and herbs

Crema Catalana

the original crème brûlée

Pastis de Music

"Musician's tart", filled with pinenuts, raisins & light custard

Naranjas amb caramel

Fresh oranges in caramel with toasted almonds

Carajillo amb Magdalena

Espresso with a nip of brandy & a little madeleine bun

€25 per person
3 courses