

À la Carte St. Valentines

olivia
balmes
hotel
*** SUPERIOR

DINNER MENU 14, 15, 16 FEBRUARY 2019

Appetizers

Crunchy pasta of wonton filled with vegetables with mango and avocado



Foie with caramelized apple and wine sauce with "membrillo"



Starters (to choose)

Risotto of artichokes from El Prat in 2 textures with parmesan, asparagus and ceps powder



Seafood cream with scallop, prawns, bread chip, carbiner oil and tender mini buds



Main course (to choose)

Fish soap with clams, prawns, chervil and Mastinell cava sauce



Entrecôte with mushrooms, baby spinach, crunchy Iberian ham, potato chips and Torres 10 Brandy Sauce

Dessert

Heart of red fruits with chocolate and gold powder



Mineral water, soft drinks, beer and coffee. Red wine, white wine and Mastinell cava

42€

PAX (VAT included)

