CITUS MENÚS



TO SHARE

Yucca crisps with cream cheese, onion sprouts and capers Crispy prawns with basil pesto, nuts and mayonnaise Mozzarella & truffle sandwich Beetroot hummus with crudites Spicy potatoes Citrus Smoked sardine on a toast with conffited tomato and thyme lemon Steak tartar roll Grilled watermelon with goat cheese and rocket

Black chocolate brownie

Arienzo crianza de Marqués Riscal or Xic blanc d'Agustí Torelló Mata Soft drink, beer or water Coffee or tea



APPETIZER

Welcome drink (glass of wine, beer or soft drink) Crispy vegetables of banana, beetroot, turnip and carrot

STARTERS TO SHARE

Charcoal-grilled Iberian pork special with tikka massala sauce Smoked sardine on a toast with conffited tomato and thyme lemon Glass of aubergine cream and yogurt, zumaque & caramel coated seeds Avocado hummus with "coca" bread sticks and olives

MAIN TO CHOOSE

Butterfish with celeri-miso parmentier, snow peas and truffle butter

or

Beef prey "soasada" with courgette salad, mango, onion and parmesan cheese

Creme brulee with red fruits

Bread

Arienzo crianza de Marqués Riscal or Xic blanc d'Agustí Torelló Mata Soft drink, beer or water Coffee or tea

GAUDÍ

APPETIZER

Welcome drink (glass of wine, beer or soft drink) Crispy vegetables of banana, beetroot, turnip and carrot

STARTERS TO SHARE

Marinated salmon dice with kimchie and pistachios Mini pulled pork with coleslaw & BBQ sauce Flambéig tuna tataki with wakame, edamame, hoisin sauce and lower salt soya Broken eggs with potatoes and mushrooms

MAIN TO CHOOSE

Grilled onglet with quinoa salad and carrots

or

Grilled hake with broccoli cream, fennel shavings, beetroot and turnip

Meringue and lemon cake

Bread

Arienzo crianza de Marqués Riscal or Xic blanc d'Agustí Torelló Mata Soft drink, beer or water Coffee or tea

CITUS MENÚS



APPETIZER Welcome drink (glass of wine, beer or soft drink) Crispy vegetables of banana, beetroot, turnip and carrot

STARTERS TO SHARE

Sautéed curry prawns with coconut milk Vietnamite duck rolls with vegetables, soya sauce and sweet chilli Capuccino of brown crab Brioche, avocado, dry tomato, basil and sunflower seeds

MAIN TO CHOOSE

Beef tataki with red miso & shitakes with spices or

Grilled salmón with duo of vegetable tallarines, mango & coriander tartar sauce

Mango cream with Soller's mandarin sorbet & julienne strips of mint

Bread Arienzo crianza de Marqués Riscal or Xic blanc d'Agustí Torelló Mata Soft drink, beer or water Coffee or tea



APPETIZER Welcome drink (glass of wine, beer or soft drink) Crispy vegetables of banana, beetroot, turnip and carrot

STARTERS TO SHARE

Sea bass "Tiradito" on black turnip, ponzu sauce and passion fruit Grilled mussels with fresh herbs & lime "Salmorejo" with shavings of Iberian ham and egg Broken eggs with potatoes and truffle

MAIN TO CHOOSE

Sea bass with roasted pumpkin parmentier & trumpets of the dead mushrooms or Beef filet with salt, grilled vegetables and mushroom sauce

Dark chocolate and passion fruit foam puff pastry with peach sauce

Bread Arienzo crianza de Marqués Riscal or Xic blanc d'Agustí Torelló Mata Soft drink, beer or water Coffee or tea



APPETIZER

Welcome drink (glass of wine, beer or soft drink) Crispy vegetables of banana, beetroot, turnip and carrot

STARTERS TO SHARE

Crispy prawns with basil pesto, nuts and mayonnaise Marinated salmon dice with kimchie and pistachios Avocado hummus with "coca" bread sticks and olives Charcoal-grilled Iberian pork special with tikka massala sauce

MAIN TO CHOOSE

Beef tataki with red miso & shitakes with spices or

Sea bass with roasted pumpkin parmentier & trumpets of the dead mushrooms

Meringue and lemon cake

Bread Arienzo crianza de Marqués Riscal or Xic blanc d'Agustí Torelló Mata Soft drink, beer or water Coffee or tea