L'OLIVERA

Welcome appetizer

STARTERS

Baby leaf salad with walnuts, Kalamata olives and Stracciatella

Ajoblanco with small prawns and orange

Veal carpaccio with marinated mushrooms

Arrabbiata-style mussels casserole

Rigatoni au gratin with meat ragout (sup. €5,00)

Suggested pairing: 5 Finques White – Perelada - D.O. Empordà

MAIN COURSES

Creamy rice with mushrooms and pork rib

Veal cheek with Beluga lentils and garden vegetables

Monkfish zarzuela with mussels

Artichoke burger with vegetable demi-glace and wakame seaweed

Cockerel with cauliflower purée and almonds

Suggested pairing: Finca Espolla – Perelada - D.O. Empordà

DESSERTS

Lemon Pie

Grilled xuixo with cinnamon ice cream

4 chocolates

Dessert of the week

Price € 38,00 per person drinks not included
Selection of breads supplement € 4,50

Prices include VAT. Please ask for a list of allergens.