# Group Menu

### **STARTERS TO SHARE**

Sautéed seasonal mushrooms with the aroma of thyme and cubes of foie

Truffle bikini with raw milk cheese Ermesenda d'Eroles

Red shrimp ravioli with candied mushrooms and pine nut and pistachio vinaigrette

Roasted eggplant tartare with green romesco and smoked and caramelized sardine

Octopus with potato parmentier cured bacon and sweet red paprika

Iberian ham board

Coca bread with tomato

#### SECOND COURSE TO CHOOSE

Cod in low-temperature with honey sauce walnuts and candied apple

or

Duroc pork ribs in two cooking, soy sauce, honey and eggplant

#### DESSERT

Olive oil ice cream with liquid chocolate and Maldon salt

1 drink per person and coffee

## 45€

VAT included