

RESTAURANT MENU

GARUM

TAPAS TO SHARE

Toasted ciabatta bread with tomato and EVOO	6,50€	  
Sliced iberian ham (60g.)	14,00€	
Andalusian-style calamari with kimchee mayonnaise	14,50€	       
Garlic prawns with fresh chili and lime	14,50€	 
Iberian ham croquettes and gorgonzola-spinach croquettes (4u.)	11,50€	   

STARTERS

Cold avocado and basil soup with fresh feta cheese cubes and sweet corn	13,00€	  
Burrata salad with smoked salmon and mango	13,50€	    
Melon with iberian ham and salted almonds	14,00€	
Vegetable gyozas with wakame, sesame, ginger and passion fruit teriyaki sauce	13,00€	           
Mex pulled pork tacos with pickled onion and "jalapeño" mayonnaise	13,50€	          

PAST AND RICE

Breaded spinach and ricotta cannelloni with homemade tomato and thyme jam	15,50€	      
Rigatoni with creamy red pesto sauce	15,00€	     
Pumpkin risotto with truffled mushrooms and gorgonzola cheese	16,00€	   
Cuttlefish and prawns paella (minimum 2 people)	p.p. 18,00€	    
Creamy surf-and-turf rice with iberian pork shoulder, squid and prawns	18,00€	    

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MEAT

Grilled Iberian pork shoulder with roasted pineapple and spiced juice sauce	24,00€	
Grilled beef rib steak with potatoes, peppers, miso butter, and chipotle peppers	24,80€	    
Grilled beef onglet steak with nikkei chimichurri and crispy roasted garlic and rosemary polenta	19,50€	      
Beef tenderloin with potato gratin, gratinated goat cheese, and O'porto wine sauce	27,50€	   
Pork ribs with truffled mashed potatoes, roasted apple and homemade BBQ	19,50€	      
Chicken breast with burrata, confit tomatoes, Kalamata olives and pistachio pesto	18,00€	    

FISH

Grilled squid with vegetables wok and thai citric sauce in its own ink	19,50€	   
Roasted salmon supreme with green asparagus and prawn tartare with fresh mint	21,00€	      
Sea bream fillets on baked vegetables with smoked rosemary	20,00€	    
Medium red prawns grilled with EVOO, garlic and lemon (10 to 12u.- 300g)	24,50€	  

DESSERTS

Chocolate mousse with passion fruit foam	7,50€	     
Traditional catalan custard cream	7,50€	   
Cheesecake with wild berry sauce and white chocolate ice cream	7,90€	      
Assorted ice cream with chantilly and toppings	7,50€	    
Piña colada sorbet	7,00€	  
Natural seasonal fruit with coconut ice cream and cold mango soup	7,00€	   

Bread supplement: 1,50€

VAT included

Chef: Juan Antón

People with allergies or intolerances please ask our staff

Ask our staf if you wish to check the Halal certificates