




















RESTAURANT MENU

GARUM















TO SHARE

| | | |
|--|---------|---|
| Toasted ciabatta bread with tomato spread and EVOO | € 4.90 |  |
| Iberian ham (50g) | € 13.50 | |
| Garlic prawns with fresh chilli pepper and lime | € 13.50 |   |
| Deep fried Andalusian style squid with kimchi mayonnaise | € 14.00 |     |
| Ham and cod croquettes (4u) | € 7.90 |     |

STARTERS

| | | |
|--|---------|---|
| Avocado salad with mango, fresh cheese and raspberry vinaigrette | € 12.50 |  |
| Caesar salad with smoked salmon and poppy seeds | € 13.50 |      |
| Baked pumpkin mild cream with tubers, vegetable chips and crispy seeds | € 12.50 |  |
| Vegetarian Poke Bowl with tender wheat and marinated tofu | € 13.50 |    |







RICE AND PASTA

| | | |
|---|--------------|---|
| Rigatoni with Iberian ham slices and parmesan sauce | € 13.90 |   |
| Tender beef stew Cannelloni with Idiazábal smoked cheese and black trumpet mushrooms bechamel | € 16.50 |   |
| Grilled octopus and prawns risotto | € 15.50 |      |
| Fish and shellfish Paella (min. 2 pers) | p.p. € 17.50 |      |












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FISH

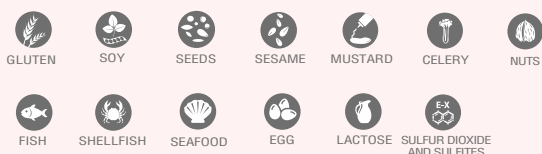
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|---|---------|---|
| Cod loin confit with tomato chutney, black olive paste and pickles | € 21.50 |  |
| Salmon supreme with baked root beet couscous and turmeric sauce | € 17.50 |    |
| Sea bream fillet with vegetables wok, green asparagus and red chilli peppers creole sauce | € 16.50 |   |

MEAT

| | | |
|---|---------|---|
| Slow cooked cow rib with potatoes and house made BBQ sauce | € 18.00 |   |
| Beef tenderloin with creamy mashed potatoes served with wild mushrooms sauce and foie | € 24.50 |    |
| Shrimp and seasonal mushrooms stuffed chicken | € 16.90 |   |
| Grilled veal steak (400g) with potatoes and Padrón green peppers | € 21.90 | |
| Lamb rack roast with eggplant purée, nuts and Pedro Ximénez sauce | € 18.90 |     |

DESSERTS

| | | |
|---|--------|---|
| Home made cheese flan with mango sauce | € 6.00 |   |
| Chocolate coulant with Bourbon vanilla ice cream | € 6.80 |     |
| Vegan chocolate fondant with red berries sauce | € 6.80 |  |
| Lemon pie with coconut and lime chantilly | € 6.50 |     |
| Fresh fruit cocktail with passion fruit foam | € 6.00 |  |
| Raspberry sorbet | € 6.00 |   |
| Artisan ice cream cup | € 6.50 |   |
| Traditional catalan custard cream with nougat ice cream | € 6.00 |    |



Chef: Juan Antón

VAT included

People with allergies or intolerances please ask our staff.