

























RESTAURANT MENU

GARUM

















TO SHARE

Toasted ciabatta bread with tomato and EVOO	€ 6,00	
Iberian ham (50 g)	€ 13,90	
Garlic prawns with fresh chilli and lime	€ 14,00	
Andalusian-style calamari with kimchi mayonnaise	€ 14,00	   
Iberian ham and cod croquettes (4 units)	€ 8,60	   

STARTERS

Mushroom cream with poached egg, truffle oil and foie gras	€ 13,50	  
Smoked salmon mille-feuille with avocado, fresh cheese and mango vinaigrette	€ 14,00	 
Caesar salad with crispy Iberian ham shavings	€ 13,50	    
Catalan coca bread with roasted vegetables, tomato compote, artisan cheeses and pumpkin seeds	€ 14,00	   













RICE AND PASTA

Pumpkin-filled fresh pasta with gorgonzola sauce and walnuts	€ 16,00	  
Pappardelle with creamy pesto, poached egg and parmesan shavings	€ 14,50	   
Green asparagus risotto with mushrooms and prawns	€ 16,00	   
Oven-baked fish and seafood rice (Paella) (min. 2 pers.)	p.p. € 18,00	    











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FISH

Salmon supreme with wheat risotto and thai curry sauce	€ 21,00	  
Grilled sea bass with rustic sliced potatoes and coriander-lime creole sauce	€ 21,50	
Traditional suquet (seafood stew) with meagre and prawns	€ 22,00	       

MEAT

Grilled veal steak (400 g), potatoes with Padrón peppers and green mojo picón sauce	€ 23,00	
Slow-cooked beef rib with creamy potato and parmesan, served with homemade BBQ sauce	€ 21,50	   
Beef tenderloin with potato cake, vegetables and mushroom-foie gras sauce	€ 27,00	   
Boneless roasted lamb with couscous, nuts, orange and tamarind sauce	€ 19,50	 

DESSERTS

Warm chocolate cake with english cream and vanilla-macadamia ice cream	€ 7,50	   
Warm "torrija" with milk meringue ice cream and cinnamon cream	€ 7,50	  
Raspberry sorbet	€ 7,50	
Assorted seasonal fruits with coconut foam and lime	€ 6,50	
Traditional catalan custard cream	€ 7,00	 



Chef: Juan Antón

VAT included

People with allergies or intolerances
please ask our staff.