



















RESTAURANT MENU

GARUM








TO SHARE

Crispy bread toast spread with tomato and EVOO	4.50€	
Cold Iberian shoulder slate (50gr)	13.00€	
Cod and ham croquettes (4 units)	7.50€	   
Andalusian style squids with smooth kimchee mayonnaise	13.50€	    

STARTERS

'Gazpacho' cold soup of red berries, watermelon and mascarpone	12.50€	
Guacamole salad with watercress and marinated salmon	13.00€	  
Rocket salad with Burrata cheese, tomatoes, wakame, pesto and sesame	13.00€	 
Chile water octopus salad with corn and mango	13.50€	 

PASTA AND RICE

Rigatoni with creamy gorgonzola sauce and walnuts	13.80€	  
Sea and mountain rice with Iberian cured pork and prawns (Min. 2 pers.)	(p.p.) 17.50€	  
Green asparagus Risotto, wild mushrooms and parmesan cheese	14.90€	








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MEAT

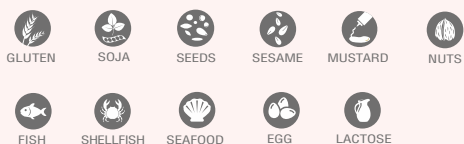
Grilled veal steak (350g.) with herb flavoured butter and roast ed small potatoes	18.50€	
Veal tenderloin with glazed small onions, foie and Priorat wine sauce	24.00€	
Slow cooked beef rib with housemade BBQ sauce and shoestring fries	17.50€	  
Chicken Chop Suey with vegetables, mushrooms and Cantonese prawns	16.00€	  
Roasted Duroc pork tenderloin with Sichuan pepper, Thai green, curry and wok of vegetables	16.50€	 

FISH

Sea-bass supreme with razor-clams, olives pesto and green asparagus	16.50€	  
Vacuum cod served with grilled vegetables and romesco sauce broth	21.50€	 
Grilled sea-bream served with garlic oil, chili peppers and a refreshing small ginger and herbs salad	16.50€	 

DESSERTS

70% Black chocolate mousse with passion fruit foam	6.50€	 
Sweet "piña colada" (Pineapple chutney, Malibú rum and coconut ice-cream)	6.50€	 
Seasonal fruit salad with anisete flavoured custard	6.00€	 
Mango sorbet with lime	5.50€	
Cheese cake with creamy lemon sauce and red berries	6.50€	  
Assortment of house-made ice-creams	6.00€	



Chef: Juan Antón

VAT included

People with allergies or intolerances please ask our staff.