Starters/

Tomato salad with burrata and herbs
Potato and green bean with fried egg and black sausage
Salad with green asparagus, cured bacon and cheese
Vichyssoise with smoked sardine
Pastry with vegetables baked, tuna belly and pickled anchovy

Main courses/

Spanish rice with Squid and sausage

Truffled chicken terrine with candied onion puree and potato Steak tartare with toast

Salt Cod with tomato sauce, potato foam and crispy breadcrumbs Beef steak (+€6.00)

Desserts/

Tiramisu

Flam

Reixegón Cheese (+2.00)

Mandarin slushie with mango and vanilla foam

Wines/

RED

Primicia Criança'20. DO Terra Alta. Garnatxa, sirah. Rippa Dorii. DO Ribera del Duero. Tempranillo WHITE

Round table '23 DO Penedès. Muscat Rippa Dorii'24 DO Rueda, Verdejo

25,00 €

SECOND BREADBASKET (Sant Josep's bakery) 0,75 eur

Starter, main, dessert or coffee and beverage (glass of wine or drought beer or water)

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