

La DOLCE VITAE Menu


CHEF TAPAS SELECTION


Roast beef air baguette with Chimichurri sauce 



Scallop and langoustine panipuri 

Iberian ham croquette  

Brava potatoe millefeuille 

Parmesan Oreo 

Tuna tataki with nori seaweed 

Iberian ham with quail egg  

Calamari *pincho* 

MAIN

Catch of the day

or

Milanese veal steak *pizzaiola* style with burratina  

or

Carrasco Iberian pork flank with Chimichurri sauce and fried cassava 

DESSERTS

Exotic mango and passionfruit tartlet   

with white chocolate ganache

59€ per person

VAT included

Drinks not included










Beverage included 37€

Gluten  / Pork  / Dairy  / Nuts  / Vegan 




Our chef can adapt the menu with vegan options and modify the ingredients if you inform us of any food allergies or intolerances

La DOLCE VITAE Menú




SELECTION DU CHEF

- Air baguette de roast beef amb chimichurri 
- Coquille Saint-Jacques et langoustines avec Panipuri 
- Croquette aux jambon ibérique 
- Patata brava millefeuille 
- Oreo de parmesà 
- Tataki de thon avec nori 
- Jambon ibérique avec œuf de caille  
- Pinxo de calamar 

PRINCIPALS

- Le pêche du jour
ou
- Milanesa de filet de vedella a la pizzaiola amb burratina  
- ou*
- Pluma de porc ibèric Carrasco amb chimichurri i iuca fregida 

POSTRES

- Tarta exòtica de mango, passió   
i ganache de xocolata blanca

59€ per persona

IVA inclòs

Begudes no incloses

Boissons incluses 37€

Gluten  / Pork  / Dairy  / Nuts  / Vegan 

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