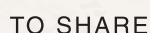




BOTÀNC
RESTAURANT

 EN **BOTÀNIC**
RESTAURANT TO SHARE


Coca bread with tomato	4,00€
Gillardeau n°3 oysters, natural or marinated	5,00€
Acorn-fed Iberian ham	26,00€
King prawns and octopus salad	17,00€
Crayfish Robuchon with kimchi mayonnaise (8u).....	18,00€
Iberian acorn-fed ham croquettes (pr/u).....	2,50€
Prawn croquettes (pr/u).....	3,00€

 STARTERS

Botànic Salad (live lettuce, avocado, Cherry tomatoes, freeze-dried corn and fried nori seaweed).....	14,00€
Large veal cannelloni with parmesan and truffle sauce	22,00€
Cured salmon with raspberry miso, ancient mustard and balsamic caviar	15,00€
Stracciatella with roasted pumpkin, “sobrasada de Mallorca” and semi-dried tomato ..	16,00€

 MAIN COURSES

Roast shoulder of kid at low temperatura.....	36,00€
Txogitxu beef sirloin with Oporto sauce and foie gras.....	36,00€
Suckling pig confit with crunchy skin	28,00€
Catalan-style peasant chicken	20,00€
Monkfish suquet with Blanes prawns	24,00€
Tagliatelle Cipriani spicy with lobster	29,00€

 DESSERTS

White chocolate with pistachio cake and raspberry sorbet	8,00€
Crunchy caramel brownie, fleur de sel toffee and vanilla ice cream	8,00€
Lemon cheesecake, yuzu mascarpone cream and lime sorbet	8,00€
Yule log with white chocolate ice cream	8,00€
Fruit symphony with passion fruit sorbet	6,00€

