

1979

P **U** S S A D I S D E L P E P

PASSADÍS MENU

Starters

Appetizer

Cantabrian Anchovies with Coca Bread and Tomato

Casserole with Galician Clam, Galician Razor Shell, and Mussels in
white wine with Iberian Ham

Crystal Shrimp from Huelva and Padrón Peppers

Sautéed "Rossinyol" with "Foie Mi-cuit" Sauce

Grilled Langoustines from La Ràpita

Main Course

(Choose between)

Monkfish "Suquet" Stew

Stewed Veal Cheek

Beef Fillet of "Rubia Gallega"

Dessert

Desserts of the day

***105€**

10%VAT Included; This Menu includes a water and a coffee per person.

*Price per person. Price and availability subject to changes based on market conditions and date. Menu not available during M.W.C.