

ENTRIES

Fish Carpaccio with Serra or Tuna

Tuna tartar with onion and vegetables

Octopus salad with potatoes, apple cider vinegar and arugula

Prawns marinated with olive oil balsamic vinaigrette on a bed of zucchini and sun dried tomatoes

Sea Flavours and colours

Duck Ham with spices

Table with salami and cheese for two people

FIRST COURSE

WHITE BEANS SOUP with potatoes, bacon and shrimp

CHICKPEA SOUP with cod and rosemary

RISOTTO with saffron and artichokes sautéed

LINGUINI with clams

PAPPARDELLE with Porcini mushrooms and rosemary

TORTELLI with Parmigiano and Reggiano cheese

Maccheroni carbonara

Meat LASANHA

SECOND COURSE

HEART OF TUNA with olive oil balsamic

PICA PAU SERRA with olives, fresh tomato and basil

GIANT PRAWNS with fresh tomato, garlic and arugula

OCTUPOS SAUTEED with garlic and Porcini mushrooms

DUCK BREAST with wild berries

TENDERLOIN with four cheeses and nuts

PORK TENDERLOIN with French displayed and saved

BEEF, au gratin with bacon on a bed of red wine

SWEET AND FRUIT

TIRAMISÙ

PANNACOTTA

PUFF PASTRY WITH ORANGE

CHEESE PUDDING with walnuts and balsamic vinegar

FRUIT SALAD with ice cream

SEMIFRIO chef fantasy

MOUSSE with pistacchio, pralinato

ICE CREAM with fruit

GELADO OLÁ (a part)