

THE SIUBÈS MENU

price per person 23€

* Supplement of 5 € ** Supplement of 12 €

PRIMERS un a triar

Siubes Salad with cheese, seeds and dried fruit and nuts

Grated fresh vegetables with soy shoots

Duroc ham dish

Potato nest with cod and garlic mayonnaise

Beef Carpaccio with pine nuts, parmesan and Siubès' truffle oil

* Red tuna carpaccio with macerated tomato

Crepe filled with salmon, cheese cream and guacamole with beetroot cream

Creamy vegetables (chickpeas, beans, lentils) with romesco

Sautéed peas with Squid

Vegetable and mushrooms pie & duck ham

* Homemade croquettes (8 units), roast / gorgonzola with walnuts

Meat cannelloni with truffle

Elvira's dish, the chef

MAIN COURSE

choose one

* Mushroom rice with foie gras (min 2 pers.)

* Rice with cod and artichokes (min 2 pers.)

Casserole:

Siubès' snails

Pork ribs with barbecue sauce and vegetables

Crispy pig's trotters with potatoes and garlic sauce

Veal cheeks with Ratafia reduction

Tripe with veal cheeks

Dish of the day

Grill :All the meat is accompanied with garnish

Garrotxa lamb

Homemade catalan sausage

Duroc pork "xurrasco"

Beef steak medium 200 grams +/-

** One pound beef entrecote steak of Girona (+400grams)

** Duck breast with reduction of "Llàgrimes de Tardor" and figs

Peix:

Monkfish with wine sause

* Grilled cod

* Cod of Siubès (with tomato reduction)

* Cod with garlic mousseline

* Cod with "samfaina"(tomato, onion, red pepper, pumpkin) & pine nuts

* Cod with confited onion and mushrooms

* "Collona" cod (with oil, garlic, egg and bitxo)

* Cod with raisins, plums and pine nuts with Siubes' truffle oil

DESSERT (dessert menu), water, wine and VAT included. Coffee not included

IF YOU HAVE ANY ALLERGY INFORM TO THE WAITER

CHILDREN LESS THAN 12 YEARS OLD.

1 STARTER + ICE CREAM + DRINK = €10

1 MAIN COURSE + ICE CREAM + DRINK = €12