Weekly Menu
26 - 30 October

From Monday to Friday at noon 13:00 h a 15:30 h

First course

Tomato salad with tuna belly, anchovies, Kalamata olives and honey-lemon vinaigrette

Porcini mushroom and truffle cream with Parmesan foam and toasted hazelnut

Cerdanya-style trinxat with black sausage, pancetta veil and roast jus

Creamy Gorgonzola risotto with Duroc ham cubes and pumpkin

Artichoke flower on creamy cauliflower purée and Iberian cured ham (**+ 5€**)

Second course

Surf and turf meatballs with cuttlefish and baby potatoes

Roast beef on creamy sweet potato purée with green peppercorn sauce

Hake in green sauce with wild asparagus

Mushroom taco with tofu, caramelised onion and coriander and lime sauce

Simmental beef entrecôte with potatoes and piquillo peppers (**+8,50€**)

Dessert

Fresh fruit fan

Traditional baked cheesecake with Oreo crumble

Tiramisu

Chocolate brownie with caramelised banana cream

Beverage
Km. O water, wine, beer or soft drink, dessert or coffee

23€
VAT Incluced

abba Sants hotel
★ ★ ★ ★