33rd GASTRO-BAR food & drinks

Weekly Menu
2nd NOVEMBER- **6th** NOVEMBER

Lunch service from Monday to Friday (1:00 pm to 3:30 pm)

Starters

Heirloom tomato salad with sun-dried tomato pesto, cucumber nest and Kalamata olive tapenade

Poultry cream soup with poached egg and Iberian ham shavings

Chicken quesadilla with beetroot guacamole

Grilled wild and white asparagus gratinated with hollandaise sauce

Burrata on a locally sourced kale salad with tomato jam. Supplement: €5

Main Courses

Grilled sea bass with green sauce and fine clams

Beef tagliata with rocket salad and lime-marinated portobello mushrooms

Soupy chicken rice with seasonal vegetables *Natural 100%*

Braised beef cheek sandwich with Arzúa-Ulloa PDO cheese

300 g cider-house style T-bone steak with fries and peppers (Supplement 8,5€)

Dessert or Coffee

Seasonal fruit

Homemade baked cheesecake

Catalan custard cream with traditional Catalan almond biscuits

Fira-style pineapple tataki with cotton candy

Homemade egg flan

INCLUDES: *bread, local water and wine, soft drink or beer*

Producte fresc PARC AGRARI DEL BAIX LLOBREGAT

Restaurants Sabors de l'horta

23 €

10% VAT INCLUDED

abba Garden hotel ★ ★ ★ ★

Reservation required and full table attendance necessary
Please ask about our vegetarian and vegan options