



## Sailor Brunch

July

Traditional "Gazpacho" and its garnish

### "Green Bites"

Roasted fresh tuna, citrus, lentils from Puy and Soya reduction  
Steamed English potato, sun dried tomato and avocados  
Codfish "Xató"  
Stewed vegetables with sardines in oil and garlic  
Stuffed tomato with mozzarella, toasted pine nuts and olive oil  
Seasonal lettuce with thyme seasoned olives

### "Tapas "

Stuffed olives with European anchovies in vinegar  
Roasted ciabata with tomato and anchovies from L'Escala  
Mussels in vinaigrette  
Roasted vegetables cake with goat cheese au gratin and tomato jam  
Smoked octopus with persevered potato and red pepper from La Vera  
Tuna and red Piquillo pepper turnovers

### "Mediterranean sea"

Steamed prawns  
Sea snails  
"Bocas"  
Monkfish salad with prawns, tomato and coriander

### "Rice"

Paella à la Marinère, Skipper style  
○  
Rice with Iberian pork ribs and snow peas  
○  
Boletus edulis risotto with parmesan cheese  
(Rice will be served for a minimum of 2 people)

### "Sweet Dreams"

Seasonal fresh fruit  
Strawberries in chocolate  
Suspension of berries and mint gelatine  
Pullman bakery assortment  
Sweets

50€ per person  
Cava and VAT included