

Sa Cova

SEASONAL MENU

Starters

- Autumn salad with pomegranate, quince and walnuts
- Scrambled eggs with sliced baked potatoes, onion and Iberian ham
- Seasonal vegetables cream
- Sautéed pasta with vegetables, mushrooms and truffle oil
- Iberian ham croquettes with salad garnish
- Rock mussels with smooth marinara sauce (R)

Main

- Grilled salmon with steamed vegetables
- Baked cod with chopped dried fruits on a bed of spinach and raisins
- Braised corvina with seasonal mushroom sauce
- Low temperature lamb glazed on its own juices with Pedro Ximenez reduction sauce
- Iberian feather skewers with wok sautéed vegetables
- Veal and mushrooms fricandó
- Cuttlefish paella in its ink and seafood (min 2 pax) (R)

Dessert

- Catalan cream
- Home-made pudding
- Brownie with berries, crumble and toffee
- Cheesecake (R)
- Seasonal fruit salad with lemon sorbet

25€

Drinks not included

Available every day from 8:00 p.m. to 10:30 p.m.