

# Sa Cova

## SPRING MENU

### Starters

- Salad with strawberry, fresh cheese and walnuts
- “Huevos rotos” (Broken fried eggs) with potatoes and shaved butifarra sausage
- Cream of artichoke with cheese foam
- Sautéed rigatoni with green asparagus, cherry, soy sauce and parmesan cheese
- Eggplant au gratin stuffed with vegetables
- Rock mussels with mild marinara sauce (R)
- Iberian pork shoulder with bread with tomato (suppl. 5€)

### Main

- Cuttlefish with peas
- Grilled salmon supreme with steamed vegetables
- Braised fillet of corvina with cava sauce
- Roast chicken with garnish
- Low temperature lamb glazed in its own juices with Pedro Ximenez reduction
- “Iberian pork *pluma*” (boneless flank) brochette with rice and Oporto sauce
- Empordà dark rice with beach cuttlefish and sausages (min 2 pax) (R)

### Dessert

- Catalan cream
- 72% chocolate coulant
- Our Cheesecake (R)
- Seasonal fruit salad with mandarin sorbet
- Yogurt tartlet with red fruits

25€

Drinks not included

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