

Sa Cova

SUMMER MENU

Starters

- Lentil salad
- “Gazpacho” with watermelon and strawberry
- Tomato salad with Figueras onion, tuna belly and black olives
- Baked eggs with potatoes and ham
- Pasta spirals with our Putanesca sauce
- Rock mussels with mild marinara sauce (R)
- Iberian pork shoulder with crystal bread and tomato (suppl. 5€)

Main

- Cuttlefish with peas
- Grilled salmon supreme with steamed vegetables
- Hake gratin with garlic mousseline and baked potatoes
- Low temperature lamb glazed in its own juices with Pedro Ximenez reduction
- Roasted Duroc pork cheek
- Beef entrecote (200 gr.) with green peppercorn sauce (suppl. 3€)
- Empordà dark rice with beach cuttlefish and sausages (min 2 pax) (R)

Dessert

- Catalan cream
- Semicircle of orange chocolate mousse
- Our cheesecake (R)
- Seasonal fruit salad with mandarine sorbet
- Homemade carrot cake

26€

Drinks not included



Scan the code to see the list of allergens. Thank you.