Sa COVA
RESTAURANT

SEASONAL MENU

Appetizers

Iberian ham croquette | **2.5 €/piece**
L'Escala anchovy with coca bread | **2 €/piece**
Iberian pork shoulder with coca bread (1/2 portion) | **14 €**
Andalusian-style calamari with garlic, lime and coriander mayonnaise | **13 €**

Starters

Spinach and roasted pumpkin salad with goat's cheese, picadillo and quince vinaigrette
Market Garden Salad
Smoked picanha roast beef with tomato pesto, Parmesan, rocket and pistachios
Grilled focaccia with charcoal-roasted aubergine, anchovy and xató sauce
Charcoal-grilled portobello tartare with truffle foam, sliced portobello mushrooms and toasted pine nuts
Charcoal-grilled leek cream with *"mató"*, pickled leeks and carasatu bread
Rock mussels with romesco sauce and fresh fennel
Slow-cooked pork jowl with rustic mashed potatoes, sautéed seasonal mushrooms and cured egg yolk
Rigatoni with squid Bolognese sauce

Main Courses

Tuna tataki with mushroom fricandó
Charcoal-grilled ribeye steak, baby potatoes and confit piquillo peppers *Supp. +5 €*
Hake and potato casserole with green picada and light aioli
Pan-seared salmon supreme, celeriac purée and citrus beurre blanc
Charcoal-grilled local squid, cauliflower purée and glazed onion
Slow-cooked beef cheek with a quick chickpea stew
Boneless chicken thigh cooked using two techniques, roasted sweet potato and orange and rosemary teriyaki
Grilled marinated pork tenderloin, served with apple chutney
Sea and mountain-style casserole noodles with fresh sausage, mushrooms and small prawns

Desserts

Homemade Catalan cream, caramelised to order
Mató cheese cake with red berries
70% chocolate crémeux with brioche cubes toasted over charcoal, extra virgin olive oil and flaky sea salt
Tiramisu
Our Sa Cova flan with orange caramel and lightly whipped cream
Fresh seasonal fruit

30€
VAT included
Bread and water service included