

Gastronomic menu

Welcome cocktail

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The can of vermouth

Brioche bread with squid a la romana and lime mayonnaise

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Red prawn carpaccio with D.O. and dried fruit oil

Canned squid sautéed with chickpeas and black sausage from Can Rovira

Extra bluefin bluefin tuna tataky (Bluefin) with Eco vegetables

Jacketed Eco beef fillet with Priorat reduction and vegetable mince

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Table of local cheeses with bitter orange marmalade La Boella

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Homemade coulant with vanilla ice cream

€ 45

Selection of breads, Selection of waters

La Boella wine pairing

Wine pairing D.O. Montsant

Wine pairing D.O. Priorat

La Boella oil tasting

Gastronomic menu

Vegan Option

Welcome cocktail

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Terrine of tapenade with its toasts (toasts and homemade terrine)

Patatas Bravas from la Boella

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Tomato tartar, avocado and virgin oil caviar

Mini de la Boella, with spinach, raisins, and pine nuts

Grilled vegetables Km0 with romesco

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Citrus sorbet and fresh mint from the garden

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Ordal peaches with wine and cinnamon

Petit fours

€ 45

Selection of breads, Selection of waters

La Boella wine pairing

Wine pairing D.O. Montsant

Wine pairing D.O. Priorat

La Boella oil tasting