

Excellence Menu

Welcome!

We have prepared our Excellence Menu just for you.
Envisioned and designed to ensure that you savour the best traditional,
local cuisine.

We suggest a menu inspired by the traditional Mediterranean diet.
Crafted with care only using premium, in-season zero-kilometre products.

And we offer you the option of pairing them with different wines chosen
by our sommelier:

Wine pairing (Excellence Menu): €10

Premium wine pairing: €25



*Zero-kilometre cuisine

The can of vermouth
Brioche bread with Roman squid and lime mayonnaise

Your choice of starters

Red prawn carpaccio and nuts oil
Potera squid sautéed with chickpeas and black sausage from l'Arboç
Vegetable "Arbosana" km0
La Boella cannelloni, with stuffed chicken and truffled béchamel Foie
gras cake, caramelized apple, goat garrotxa and muscat caramel
tears

Your choice of main courses

Extra fin bluefin tuna tataky (Bluefin) with Eco vegetables
Eco-friendly fillet with Priorat reduction and chopped vegetables
A classic of Catalan cuisine "Meatballs with cuttlefish from Cambrils"
Boneless crispy pork with baker potato
Delta marsh rice with mute Penedès duck and vegetables

Your choice of desserts

Tarte Tatin with all its options
Homemade coulant with red fruits ice cream
Fruit salad with fresh mint and sweet wine jelly
Pear "Bella Helena" traditional recipe
Proximity cheese table with bitter orange jam

Includes bread, La Boella oil and water

Monday - Friday: € 35

Saturday and Sunday: € 45