

TASTING MENU

Marinated duck foie gras with paprika from
Espinardo, “fartó” and fig chutney



Cuttlefish “figatells” with “allioli”
sauce and “picaeta”



Grilled salted cod loin, confited artichokes
and romesco sauce



Duck brest with sauteed apple
and orange sauce



Mediterranean artisanal cheese selection
with quince and nuts



Xixona’s nougat coulant with Williams pear



Our homemade bread stone ground ECO wheat,
sourdough and ECO craft beer



€ 42 per person

VAT included
Only full tables

Special wine matching

€ 16 per person

VAT included