





Please see below a legend for dietary preferences and potential allergies or intolerances. Kindly notify our team regarding any restrictions.



Celery



Nuts



Eggs



Sulphites



Peanuts



Milk



Fish



Lupin



Cereals containing gluten



Molluscs



Sesame



Crustaceans



Mustard



Soybeans

Tasting menu

# VINUM

Snacks

Appetizers

Cold raw almond soup, cured and lightly roasted mackerel,  
Priorat sweet wine teriyaki and green apple

Artichoke textures, somoked holandaise sauce,  
low temperature cooked pork belly  
and white grenache miso

Stuffed sea robin in "suquet" sauce,  
parsley gnocchis and saffron

Priorat wild pork "civet", beetrot romesco,  
homemade brioche and mustard

Strawberries cooked with pink pepper, strawberries  
and basil soup and yogurt foam

Chocolate creamy bar, carrob textures,  
thyme and tonka bean ice cream

\*Complete your experience adding two dishes  
of our chef's choice for +30€

**105€**

Mineral waters, home made bread and DOP Siurana olive oil included.  
Menus should be served for all the table.





Tasting Menu  
**VEGETARIAN**

Snacks

Appetizers

Seasonal vegetables salad in different textures

Cold raw almond soup, lightly roasted avocado,  
Priorat sweet wine teriyaki and green apple

Artichoke textures, smoked hollandaise sauce  
and white grenache miso

Stewed "ganxet" beans, grilled maitake,  
pinenuts veloute and egg yolk

Sweet avocado cream, mango marshmallow  
and a passion fruit sorbet

Banana biscuit, salted caramel textures,  
Priorat sweet wine and lemon grass ice cream

**90€**

Mineral waters, home made bread and DOP Siurana olive oil included.  
Menus should be served for all the table.

## COLD STARTERS

SEASONAL VEGETABLES SALAD  
in diferent textures 26



COLD RAW ALMOND SOUP,  
cured and lightly roasted mackerel,  
Priorat sweet wine teriyaki and green apple 28



BLUE LOBSTER SALAD,  
grilled baby letuce, lightly roasted avocado  
and gribiche sauce 42



## HOT STARTERS

ARTICHOKE TEXTURES,  
somoked holandaise sauce, low temperature  
cooked pork belly and white grenache miso 28



ORGANIC CHICKEN RAVIOLI TRADITIONALLY 30  
stewed with its demi galce, priorat "ranci" wine,  
raisins and pine nuts



BALFEGÓ RED TUNA CHEEK,  
"fricandó" sauce, snow peas and raifort radish 32



## FISH AND SEAFOOD

STEAMED SEABASS, 36  
mussels and amontillado “pil-pil” sauce  
and leek terrine



---

STUFFED SEA ROBIN IN “SUQUET” SAUCE, 30  
Parsley gnocchis and saffron



---

GRILLED SCALLOPS, 38  
candied fennel, cava sauce and caviar



## MEAT

BEEF TENDERLOIN WITH ASH SHELL, 38  
demi glace, spiced pumpkin  
and grilled and pickled pear



---

PRIORAT WILD PORK “CIVET”, 32  
beetroot romesco, homemade brioche  
and mustard



---

KID GOAT SHOULDER COOKED IN TWO WAYS, 39  
It's sauce, caramelized onion, potato terrine  
and thyme alioli





## DESSERTS

SWEET AVOCADO CREAM, 10  
mango marshmallow  
and a passion fruit sorbet

---

STRAWBERRIES COOKED WITH PINK PEPPER, 12  
strawberries and basil soup  
and yogurt foam



BANANA BISCUIT, 10  
salted caramel textures, Priorat sweet wine  
and lemon grass ice cream



CHOCOLATE CREAMY BAR, 12  
carob textures, thyme  
and tonka bean ice cream



