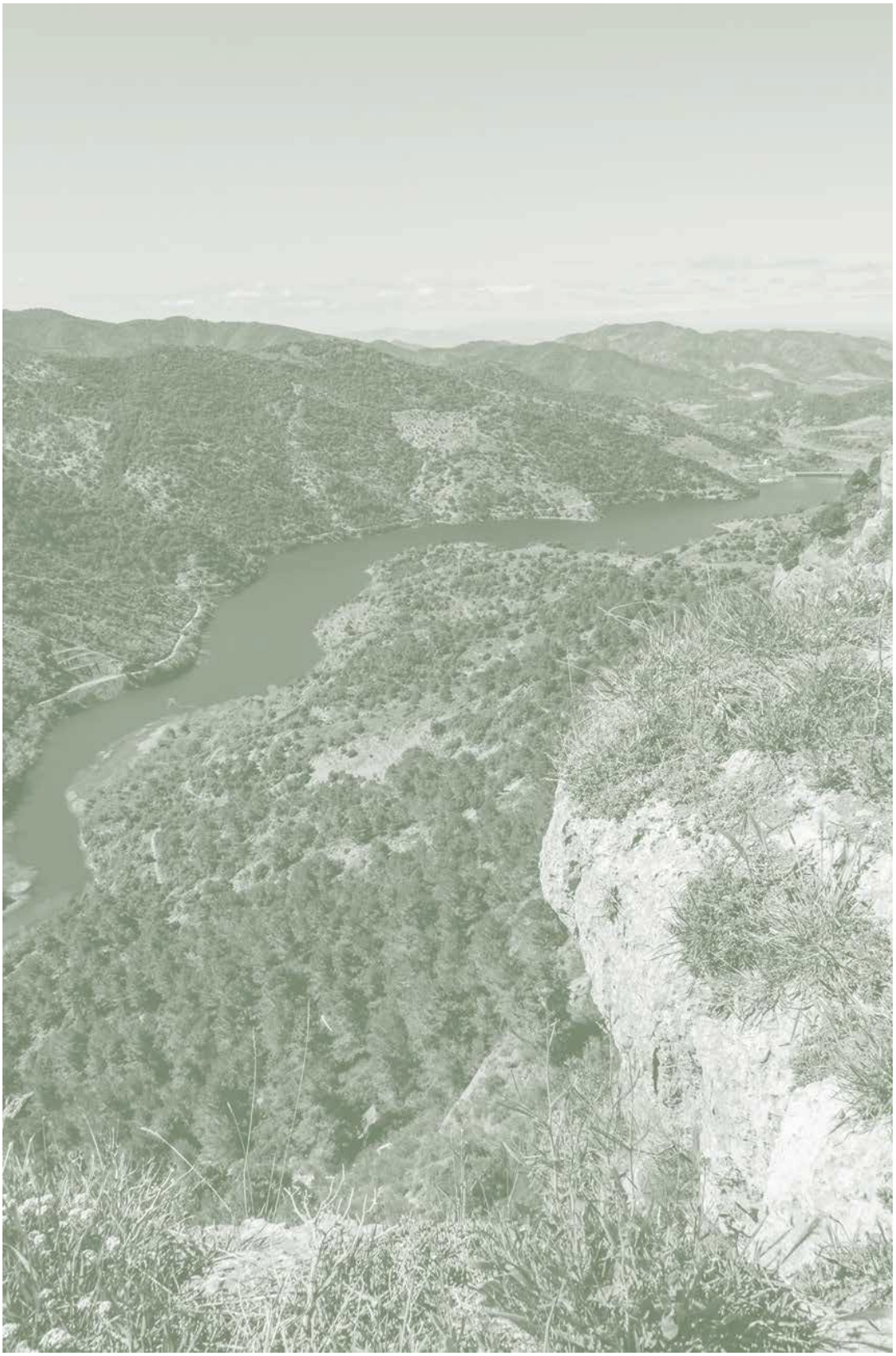
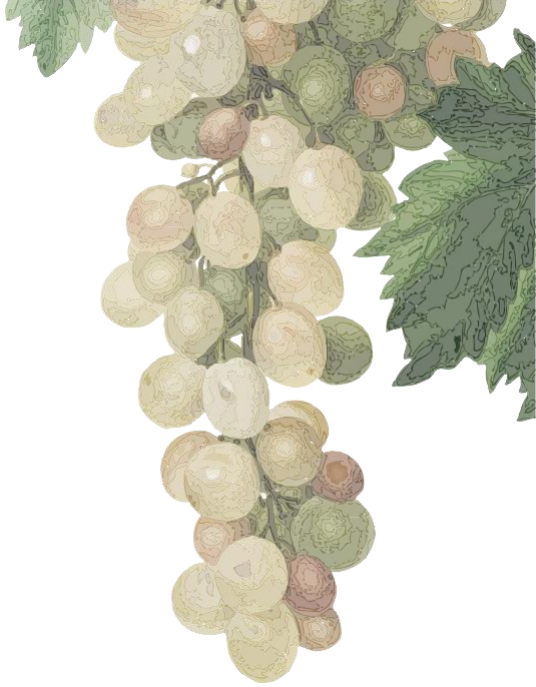


From the kitchen of our restaurant we inform you that we have at your disposal the list of allergens contained in the dishes on our menu.

We ask that in the event of any type of allergy, please inform our dining room staff.

Thank you.



Tasting menu

VINUM

Snacks

Appetizers

Cambrils cured white prawn, coral consommé, fennel, seaweed and flowers

Seasonal mushrooms, foie mi-cuit, pickled chanterelles and anchovy

Grilled seabass, pumpkin “gnocchi”, seed praline, hollandaise and Montaraz Iberian consommé

Pigeon pithivier, its juice with “ranci” wine, cauliflower and mustard

Pears in Priorat white wine, spices, ginger and cardamom

Our take on the traditional “Music”

Petit fours

**Complete your experience adding two dishes on chef’s choice for 30€*

105€

Mineral waters, homemade bread and DOP Siurana olive oil included.

Menus should be served for all the table.

Tasting menu

VEGETARIAN

Snacks

Appetizers

Roasted beetroot salad, fresh curd cheese from Bellmunt of Priorat

Seasonal mushrooms in textures, egg yolk and miso

Pumpkin “gnocchi”, seeds praline and parmesan cheese consommé

Sant Pau beans stew, Jerusalem artichoke and salsify

Seasonal citrus textures, orange blossom foam, and yuzu-citronella sorbet

“Montblanc” with chocolate and Marcona almond

Petit fours

90€

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

ENTRANTS

NATIONAL LOBSTER SALAD, 38
lettuce, avocado tartare and gribiche sauce

SMOKED BALFEGÓ BLUEFIN TUNA BELLY, 36
pomegranate teriyaki and low-temperature endives

CONFIT HAKE “KOKOTXAS”, 36
with pil-pil sauce, flame-roasted leek and horseradish

TRADITIONAL “ROSTIT” CANNELLONI, 28
“rostit” juice, Priorat “ranci” wine, raisins and pinenuts

SEASONAL MUSHROOMS, 32
foie mi-cuit, pickled chanterelles and anchovy

“CAP I POTA” of pork with chickpeas 30

FISH AND SEAFOOD

STUFFED TURBOT COOKED IN TWO WAYS, 42
grilled bone sauce with Port wine
and catalan-style spinach

GRILLED SEABASS, 36
pumpkin “gnocchis”, seeds
praline, hollandaise and Montaraz
Iberian consommé

CAMBRILS BABY SQUID CONFIT, 30
ink sauce, “botifarra” sausage
from la Vilella Baixa, Santa Pau
beans and parsley

MEATS

PRIORAT WILD BOAR FILLET, 34
civet sauce, Jerusalem artichoke, salsify
and pickles

SUCKLING GOAT SHOULDER, 40
its juice, beetroot textures, yogurt and
fresh herbs

AGED BEEF IN ASH CRUST, 38
“demi-glace”, black trumpet mushrooms “trinxat”,
glazed onions and gratin potatoes

Prices in €, IVA included

DESSERTS

POACHED PEARS IN PRIORAT WHITE WINE, 12
spices, ginger and cardamom

SEASONAL CITRUS TEXTURES, 12
orange blossom foam, and
yuzu-citronella sorbet

OUR VERSION OF THE TRADITIONAL “MÚSIC” 14

“MONTBLANC”, 14
with chocolate and Marcona
almond

www.masdenbruno.com