

CHOP MENU



TO SHARE

Toast with acorn-fed Iberian ham
Seasonal tomatoes with tuna and spring onion
Charcoal-grilled courgette with sundried tomatoes,
mató fresh cheese, tapenade and pine nuts

MAIN COURSE

350 gr. matured old beef chop accompanied
by Padrón peppers, Mussol's fries and salad



DESSERT TO CHOOSE

Lemon sorbet by Sandro Desii
Cream profiteroles crowned with hot chocolate
Catalan crème brûlée

Mussol's coca bread with tomato
Still water 1/2l.
Coffee or tea

CELLAR TO CHOOSE

White wine · Xic Agustí Torelló
Red wine · Arienzo crianza
Red wine · L'Efecte Volador

42€

VAT included



Minimum 2 people