

# 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

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

## CELLAR TO CHOOSE

White wine · Xic de Agustí Torelló Mata · D.O. PENEDEÈS  
Red wine · Cabirol · D.O. MONTSANT  
Red wine · Arienzo de Marqués de Riscal · D.O. RIOJA

# 42€

VAT included



Minimum 2 people