

Blanc

WELCOME TO BLANC

by Carme Ruscalleda (Gastronomic Advisor of the hotel)

Carme Ruscalleda's gastronomic vision is based on modern Catalan culinary culture, with notes of Asian culinary culture. Touting the value of fresh, seasonal and locally sourced food, her goal is to offer a gourmet sensory experience with traditional and modern dishes, as well as "miniature kitchen" tapas. All of them healthy and exquisite.

We would like to introduce you our menus, specially created for this season.

LUNCH MENU (to choose)

Coffee and teas included

EUR 36 (Monday to Friday lunchtime)

TASTING MENU

Water, a glass of wine of Cava,

Coffee and teas included

EUR 49

... and every **Sunday**, do not miss our fantastic **BRUNCH!**

From 13:00 to 4pm · EUR 59

TO SHARE

Iberian ham croquette, 1 unit	🌿 🍷	1.5
Blue cheese and beetroot croquette, 1 unit	🌿 🍷 🥚	1.5
Prawn croquette, 1 unit	🌿 🍷 🐠	4
Coca Menorca, <i>sobrasada</i> , Mahón cheese and honey	🌿 🍷	6
Coca <i>de recapte</i> with anchovies	🌿 🐠 🍷 🥚	12
<i>Patatas bravas</i> , all i oli and <i>brava</i> sauce	🍷	8
Chicken wings and spicy sauce, 6 units	🌿 🍷 🐠	8
Mackerel in pickled sauce, vinaigrette and vegetables	🌿 🐠 🍷	9
Anchovies and “gordal” olives	🌿 🐠 🍷	9
Andalusian style fried squid and light lemon mayonnaise	🌿 🍷 🐠 🥚	10
Stone roast octopus, mashed potatoes and rosemary	🌿 🍷 🐠 🥚	12
Iberian ham “Maldonado” 50/100 gr.	🌿	21/ 42
Caviar Petrossian Ossetra Tsar imperial 30 gr. with blinis and sour cream	🌿 🐠 🍷	140
Served with a bottle of Ruinart “Blanc de Blancs” (37 cl.)		180

STARTERS

Tuna belly salad with seasonal tomatoes and caper	🐠	14
Salmon salad with pickled vegetables	🐠 🍷 🥚 🍷	14
White asparagus with hollandaise sauce	🍷 🍷	15
Beetroot <i>salmorejo</i>	🍷 🍷	13
Catalan style ceviche	🐠 🍷 🍷	16
Pumpkin gnocchi, with its seeds and parmesan sauce	🍷 🌿	14

FISH

Seafood rice with vegetables and wild mushrooms	🐠 🐠 🍷 🍷	22
Stewed monkfish	🐠 🍷 🍷 🍷	24
Market fish, with asparagus and lemon	🐠 🍷	25

MEAT

Iberian pork rice, meat and vegetables paella	🍷	19
Cannelloni “Premium” with three meats and grilled béchamel	🌿 🍷 🍷 🍷	24
Tenderloin of Galician <i>frisona</i> cow, candied potato, strawberry ketchup and tamarind chutney	🍷 🍷 🍷	28
Suckling pig, apple with cardamom	🍷	26
Oxtail and beetroot	🍷	22

DESSERT

Tiramisú	🌿 🍷 🍷 🍷	7	Red berries and crumble yogurt	🌿 🍷 🍷	7
Refreshing and spicy pineapple, apple and kiwi with coconut sorbet	🍷	7	Orange flan	🍷 🍷	7
			Crema catalana	🌿 🍷 🍷	

Prices in € · VAT included.

If you have any allergies or food intolerance, please consult our list of allergens: 🌿 Gluten · 🐠 Crustaceans · 🥚 Egg · 🐠 Fish · 🍷 Peanut · 🍷 Soy · 🍷 Dairy Products · 🍷 Nuts · 🍷 Celery · 🍷 Mustard · 🍷 Sesame · 🍷 Sulphites · 🍷 Lupine · 🍷 Molluscs