



montrubí

TO START

Acorn-fed Iberian ham cut by knife 25€
(with "pa amb tomàquet") 3,5€

Angus jerky 18€
with foie shavings

FROM MONTRUBÍ'S GARDEN

Seasonal green salad 14€ V
100% de L'Avellà

Sautéed vegetables symphony 17€ V
Eggplant hummus, soy reduction, honey and Xarel.lo

Chef's version of the Xatonada & Nicoise 20€
Lettuce hearts, fennel, anchovies from the Cantabrian Sea and tuna tataki

Burrata with osmotized cherry tomato 16€
Truffle and hazelnut earth mayonnaise

Green fajita 14€ V
of heura with vegetables

Falafel bao 14€ V
with guacamole

THE CLASSICS

Veal cheeks cannelloni 21€
Foie Bechamel and Sumoll reduction

Sea and Mountain creamy rice 23€
Seasonal mushrooms, shrimp tail and Gall Negre del Penedès IGP

Duck from Penedès 21€
Potatoes confit with garden herbs

Oxtail stew 25€
The most traditional recipe



montrubí

R A W

Balfegó tuna Tataki 26€

Avocado cream, mango, pico de gallo, olive oil spheres, soy and honey

Wagyu steak tartar 22€

Parmesan crisp, capers, Dijon mustard, anchovies and truffle mayo

Extra caviar 9€/gr

M E A T S

Angus beef tenderloin 26€

Chocolate soil, blue cheese, foie gras apple and glaze jar

Manchego suckling lamb shoulder 32€

Boneless with hazelnuts, pistachios, Greek yoghurt and garlic flower

Galician blonde loin 24€

Peanut cream with seasonal mushrooms

F I S H

Wild turbot loin baked in the oven 27€

Lobster and vegetables cream

Cod at low temperature 22€

Zucchini puree, garlic emulsion and pepper foam

Crunchy octopus and French fries parmentier 25€

Truffle oil sand, arbequina spheres and kimchi dots

Fish of the day M/P

with garnish