



montrubí

TASTING MENU

April 2025

Crispy Prawns with cauliflower and creamy cheese with broth and partridge croquette
Ancestral Parellada 2022

Pasta stuffed with duck juice
Duroña Parellada 2023

Confit artichoke from our Garden with Peanut Praline and Iberian Pork Jowl
La Peona 2022

Cod Kokotxa with Salicornia Pil-Pil Sauce
Serres Velles Macabeo 2021

Wild Sea Bass with Vegetables from our garden
Gaintus Radical Sumoll 2019

Stuffed Pularada with Sobrasada and Pistachios
Serres Velles Carinyena 2021

Goat Cheese Cream with Roasted Orange
Gaintus Sobremadurado Sumoll 2022

Red Berry Soufflé
L'Ancestral Rosé Sumoll 2022

Petit fours

€90.00 per person
Price does not include beverages.

We recommend selecting the Montrubí Wine Pairing,
specially curated to complement each dish.
MONTRUBÍ WINE PAIRING SUPPLEMENT €30.00

