

La Taverna[®] del Clinic

Appetizers

The famous La Taverna bravas (with the option of very spicy)	7,20 €
No. 1 Normandy Oysters	4,80 €
Seasoned oysters with 3 dressings (3 oysters)	15,00 €
Home-made ham croquettes	1,90 € each
Home-made grouper croquettes	1,90 € each
100% acorn-fed Iberian ham from our reserve 100gr	23,00 €
100% acorn-fed Iberian ham from our reserve 50gr	11,50 €
Reserve-quality acorn-fed Iberian pork loin cured in Sierra de Gredos 100gr	13,50 €
Russian Caviar <i>by weight</i>	140,00 € 100gr

To begin

Mi-cuit with caramelised apple and Pedro Ximenez	13,00 €
Low temp Bacon Bread Bao	7,00 € each
Bluefin tuna ceviche	16,00 €
Beef steak tartare de ternera with chips	21,00 €
Rockfish tartare with caviar	22,00 €
Prawn ravioli and boletus	23,00 €
Steamed razor clams with yuzu, garlic and ginger	19,00 €
Chestnut cream with trumpets and poached egg	15,00 €
Morel mushrooms with foie cream	22,00 €
Crab roll	16,00 €
Mushrooms' risotto with cabrales and black truffle	20,00 €
Parmentier with egg yolk and caviar	35,00 €
Carpaccio of grilled Iberian prey	15,00 €
Tomato and artichoke salad	12,00 €
Maresme's peas with Perol's sausage	33,00 €

From the sea

Salted red prawns from our coast	S/M
Fresh hook-caught fish with vegetables	29,00 €
Octopus rice	18,00 €
Bluefin tuna belly with Thai sauce	25,00 €
Hake kokotxa al pil-pil	26,00 €
Lobster with boneless pork foot	34,00 €
Small cuttlefish with stuffed rigatoni	17,00 €
Artichokes confit with Noia cockle	19,00 €
Grilled squid with black sausage and chanterelle pil-pil	22,00 €

From the field

Fine cannelloni of roasted duck with boletus	7,50 €
Stewed and de-boned oxtail with Priorat wine and shallots	16,00 €
Tripe	9,50 €
Rubia Gallega beef tagliata	29,00 €
Roasted Rubia Gallega beef ribs in their own juice	44,00 €
Hoisin duck	19,00 €
Crispy boneless suckling pig with vanilla spiced apple	21,00 €
Boneless milk lamb shoulder with salsify	22,00 €
Fresh foie with chestnuts and roasted sweet potato	18,00 €

To finish

Chocolate truffles (Cacao 65%)	6,75 €
Vegetable and citrus sorbet	4,00 €
Warm chocolate fritters with vanilla icecream	9,50 €
Our home-made french toast with yoghurt icecream	7,50 €
Apple tarte tatin	7,00 €
Crepe suzette with orange	7,50 €
Our selection of Cheese assortment (Spanish, French, Swiss, Italian & English cheeses)	S/P
Rum baba - <i>gluten free</i>	9,50 €
White Chocolate & Passion Fruit Ingot	8,50 €

Gastronomic menus

Gastro	75,00 €
6 courses and 1 dessert	
Gran Menú Taverna	110,00 €
8 courses, cheese tasting and 2 desserts	
Royal Caviar	80,00 €
4 courses and 1 dessert	

Wine pairing

VAT included