

# La Taverna del Clinic

## Appetizers

	The famous La Taverna bravas (with the option of very spicy)	9,00 €
	No. 1 Normandy Oysters	5,00 €
	Seasoned oysters with 3 dressings (3 oysters)	18,00 €
	Home-made ham croquettes	2,80 € unitat
	Crispy shrimp and shiso	18,00 €
	100% acorn-fed Iberian ham from our reserve 100gr	29,00 €
	100% acorn-fed Iberian ham from our reserve 50gr	15,00 €
	Reserve-quality acorn-fed Iberian pork loin cured in Sierra de	20,00 €
	Imperial Beluga Caviar <i>by weight</i>	150,00 € 100gr
	Iranian Osetra Caviar <i>by weight</i>	185,00 € 100gr
	Tuna belly with pickles (q va) on a toast	7,00 €
	Caviar Brioche	21,00 €

## To begin

	Prawn ravioli and mushroom duxelle	24,00 €
	Low temp Bacon Bread Bao	7,00 € unitat
	Rockfish tartare with caviar	22,00 €
	Sashimi of tuna belly with bloody mary	25,00 €
	Steamed razor clams with <i>ajo blanco</i>	19,00 €
	Morel mushrooms with foie cream	26,00 €
	White asparagus, arichoques and cheese salad	17,00 €
	Iberian pork carpaccio with fugu dressing	16,00 €
	Tatin of shallots with foie gras poele	20,00 €
	Squid tagliatelle with tender garlic	18,00 €
	Lobster cocktail	43,00 €
	Rigatonis stuffed with carn d'olla and parmesan cream	17,00 €

## From the sea

	Salted red prawns from our coast	S/M
	Fresh hook-caught fish with vegetables	35,00 €
	Fresh hook-caught fish baked in the oven	43,00 €
	Seafood rice	25,00 €
	Grilled hake kokotxa <i>al pil-pil</i>	S/M
	crayfish with boneless pork foot	34,00 €
	Sea cucumber with artichoke	30,00 €
	Juicy monkfish medallions with grilled onion and mild hot and sour sauce	32,00 €

## From the field

	Fine cannelloni of roasted duck with boletus	12,00 €
	Stewed and de-boned oxtail with Priorat wine and shallots	18,00 €
	Tripe	12,00 €
	Rib eye premium	130€/kg
	Roasted Rubia Gallega beef ribs in their own juice	46,00 €
	Grilled duck lacquered in orange and curry demiglace	22,00 €
	Crispy boneless suckling pig with vanilla spiced apple	25,00 €
	Boneless shoulder of milk lamb with salsify	24,00 €
	Beef steak tartare	23,00 €

## To finish

	Chocolate truffles (Cacao 65%)	6,75 €
	Citrus and vegetables sorbet	6,50 €
	Warm chocolate fritters with vanilla icecream	10,00 €
	Our home-made french toast with yoghurt icecream	8,00 €
	Our selection of Cheese assortment (Spanish, French, Swiss, Italian & English cheeses) <i>to share</i>	9,50 € S/P
	Rum baba - <i>gluten free</i>	9,50 €
	Tatin with chantilly	8,50 €
	Cheesecake (soft and creamy)	8,50 €

## Gastronomic menus

Gastro	
6 courses and 1 dessert	80,00 €
Gran Menú Taverna	
8 courses, cheese tasting and 2 desserts	115,00 €
Royal Caviar	
4 courses and 1 dessert	90,00 €

## Wine pairing

VAT included

