




















































La Taverna[®] del Clinic
















Appetizers

    	The famous La Taverna bravas (with the option of very spicy)	9,00 €
	No. 1 Normandy Oysters	5,50 €
  	Seasoned oysters with 3 dressings (3 oysters)	19,50 €
 	Home-made ham croquettes	3,50 € unit
 	Hook squid croquette	4,20 € unit
 	Crispy shrimp and shiso	19,00 €
 	100% acorn-fed Iberian ham from our reserve 100gr	30,00 €
 	100% acorn-fed Iberian ham from our reserve 50gr	16,00 €
 	Reserve-quality acorn-fed Iberian pork loin cured in Sierra de	20,00 €
 	Iranian Osetra Caviar <i>by weight</i>	185,00 € 100gr
 	Caviar Brioche	25,00 €
 	Prawn and caviar Brioche	25,00 €
 	Cod fish with olives and kumquat	10,00 €



















To begin

   	Low temp Bacon Bread Bao	8,00 € unit
 	Rockfish tartare with caviar	25,00 €
 	Razor clam ceviche	20,00 € unit
 	Morel mushrooms with foie cream	29,50 €
 	Tomatoe salad	15,00 €
 	Extra micuit with four peppers, orange and truffle	23,00 €
 	Squid tagliatelle with tender garlic	18,00 €
 	Lobster cocktail	27,00 €
 	Ajoblanco with red Mullet	18,00 €
 	Roasted aubergine with yuzu, mint, and demiglace	17,00 €









From the sea

	Salted red prawns from our coast	S/M
 	Fresh hook-caught fish with vegetables	36,50 €
 	Fresh hook-caught fish baked in the oven	43,00 €
 	Seafood rice	26,00 €
 	Grilled hake kokotxa <i>pil-pil</i>	S/M
 	crayfish with boneless pork foot	34,00 €
 	Sea cucumber with beans	35,00 €
 	Scallops with sautéed mushrooms and spinach	27,00 €

From the field

  	Fine cannelloni of roasted duck with truffle	13,00 €
  	Stewed and de-boned oxtail with Priorat wine and shallots	21,00 €
 	Tripe	17,00 €
 	Rib eye premium	130€/kg
 	Roasted Rubia Gallega beef ribs in their own juice	48,00 €
 	Grilled duck lacquered in orange and curry demiglace	24,00 €
 	Boneless shoulder lamb with vegetables and creamy sheep	24,00 €
 	Beef steak tartare with thousand potato leaves	25,00 €

To finish

	Our selection of Cheese assortment	S/P
	Chocolate truffles (Cacao 65%)	9,00 €
	Citrus and vegetables sorbet	6,50 €
	Warm chocolate fritters with vanilla icecream	10,00 €
 	Our home-made french toast with yoghurt icecream	8,00 €
 		9,50 €
	Rum baba - <i>gluten free</i>	9,50 €
	Cheesecake whith peach	10,00 €

Gastronomic menus

Gastro	
6 courses and 1 dessert	90,00 €

Gran Menú Taverna	
8 courses, cheese tasting and 2 desserts	120,00 €

Caviar	
4 courses and 1 dessert	95,00 €

Wine pairing

VAT included

