



**LA GORMANDA**  
· RESTAURANT ·

· **LUNCH MENU** ·

(according to market)

Appetizer, starter, main course and dessert

Bread and water included

*Offer only from Monday to Friday, except holidays*

**21€**

· **TASTING MENU** ·

(Ask us for suggestions)

**50€**

· **LUNCH MENU** ·

- Candied Aubergine (7,50 €)
- Pickled leeks and sweet potato (9,50€)
- Pumpkin on carbonara of pine nuts (12,50€)
- Grilled avocado with Mexican tomatillo (9,50€)
- Stock Meat Gyozas (13,50 €) Broth supplement (3,50€)
- Octopus "Bomba", rocoto cream and black garlic alioli (4,50 €/u)
- Calamari fritters with its own ink (8,00 €)
- Artichokes from El Prat and "Japoniques" clams (18,00€)
- "Gormanda"-style snails (11,50 €)
- Wild tuna belly tartar with gill, egg and chopped fresh wasabi (24,00€)
- Red prawn Carpaccio with radishes, portobello mushroom and black truffle oil (25,00 €)
- Egg at low temperature with scallops, galley and seasonal mushrooms (15,50€)
- Lobster chickpeas (27,00€)
- Squid rice with mushrooms (20,00 €)
- Grilled hake, cabbage, chickpeas, potato and black sausage (17,00 €)
- Grilled tuna Parpatana with scallions and peppers roasted (18,50 €)
- Duck canelloni with Funghi and foie (18,00 €)
- Stewed partridge with black olive sponge and chestnut white garlic (19,50€)
- Deer Steak Tartar with Rayford and mustard ice-cream (19,50 €)
- Sea and mountain pig handles with ganxet beans (18,50 €)
- Old beefsteak (20,00 €)
- Bread ( 1,00€ / u) Bread with tomato (1,75 €/ u)

· **DESSERTS** ·

- XXL Chocolate candy (6,50 €)
- Hazelnut streusel with passion fruit and mango (5,50 €)
- Green tea sponge cake with white chocolate and cream and ginger ice cream (6,50 €)
- Handmade ice cream (5,00€)
- "Recuit de drap" (wrapped fresh cheese) with olive oil jam and crunchy honey (5,00€)
- Cheese selection (11,00€)