



BAR GASTRONÒMIC

VAT Included

STARTERS

Table of starters including Iberian ham, Port Sausage, Selection of cheeses, OCO! Croquettes, Mix leaf Salad, Golden apple mesclum salad, and Carpaccio of Pig feet and Prawn.









SUSHI (Thursday, Friday and Saturday night)

Table of sushi options including Hosomaki (Salmon, Tuna, Cucumber and carrot) and Roll fusion (Salmon, Tuna, Crab).










VAT Included





SEA FOOD

Marinated Salmon Tartar and Avocado	11,00	 
Fish and seafood cannelloni	9,50	   
Octopus leg with sweet potato quennelle	12,50	
Sipia candied with garlic in the style of Grandma Lolín.....	9,00	















FROM THE LAND

Grilled beef tenderloin	14,00	
"Catxopo" with Iberian ham and Idiazabal Cheese.....	16,50	  
Crepe of stew with béchamel sauce and grilled cured sheep cheese	9,50	   

"VEGETABLE PLOT"

Vegetable cannelloni and mascarpone with candied tomato	6,50	 
Seasonal Vegetable Soup	5,00	
Vegetable Meatballs with sauce.....	6,50	 

OCO! SWEETS

Horchata Torrija with "xufa" custard.....	4,50	 
Sheep Cheese Cheesecake with praline	5,00	   
Coulant.....	5,50	   
Mandarin sorbet	3,50	
Curd from Maestrat with Ramon honey	3,80	
Jijona Ice Cream	4,00	  
Tiramisú of "Calmant" from Ulldesona.....	5,00	