

Menú

— SNACKS —



OLIVES

Chef's marinated Gordal

POTATO CHIPS

Sweet & Sour sauce and salt from Ibiza

TOMATO TARTAR

Eco tomato tartar delight with glacial ficoide

ROASTED MEAT CROQUETTE

Roasted Catalan meat croquette secret recipe

— TO SHARE —

OUR BRAVAS 2254

Our deep fried potatoes

GOAT CHEESE

Goat cheese salad with dried fruit in cane sugar vinaigrette

IBERIAN BOARD D.O GUIJUELO

Spanish acorn feed ham, cured meat and chorizo

Follow it with :

PA I TOMÁQUET

Catalan bread with tomato, extra virgin oil and salt

CHEESE TRAVEL 2254 KM

Gorgonzola, Taleggio, Parmiggiano, Odre, Mari with just for cheese from Can Bech

BIG CANNELONI

Stuffed with roasted low temperature duck, pear and parmesan cheese

CHOCOLATE

Chocolate brownie with chocolate

*If there is any customer with special allergies or intolerances,
let us know once you decide the menu

Wine 2254 D.O Empordà (1 bot. máx. 2 pax)

Mineral water and coffee

** Snacks with a glass of beer or sangria

** * To update the wine options consult when booking

39,00€/pax.

2254 RESTAURANT – By NUNCIO CONA, CHEF

