

# Menú



## — SNACK —

### FOIE GRAS

Foie gras cone with orange and chocolate

## — TO SHARE —

### IBERIAN CHARCUTERIA D.O GUIJUELO

Acorn feed Spanish ham , cured meat and chorizo

Follow it with :

### PA I TOMÁQUET

Catalan bread with tomato, extra virgin olive oil and salt

### SARDINES

Smoked with guacamole , soya and ito togarashi

### CALAMARI

Deep fried Andalusian style with Black and white alioli

### SHRIMPS

Sautéed in extra vitgin olive oil, garlic and chilli pepper

### BIG CANNELONI

Stuffed with roasted low temperature duck, pear and parmesan cheese

### VEAL TAGLIATTA

Free raising veal from Girona with parmesan cheese and rucola

### CATALAN CREAM

Torrija cake with catalán cream brulée and hazelnut ice cream from Piamonte

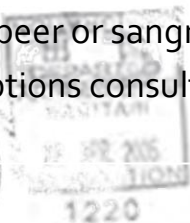
\*If there is any customer with special allergies or intolerances,  
let us know once you decide the menu

**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



**50,00€/pax.**

2254 RESTAURANT – By NUNCIO CONA, CHEF