



# LA VENTA

## menú tast

LA VENTA'S SALMOREJO

RUSSIAN SALAD

DO GUIJUELO HAM CROQUETTES

GRILLED VEGETABLES ON PUFF PASTRY WITH ANCHOVIES

LACÓN SHAVINGS DRESSED WITH RED PEPPER FROM LA VERA

BREAD WITH TOMATO

GRILLED CUTTLEFISH WITH GREEN ASPARAGUS

CHARCHOAL-GRILLED *BOTIFARRA* FROM LLEIDA WITH RATATOUILLE

MILK CURD PUDDING WITH HONEY ICE CREAM

**Price: 55 €**

(with beverages included)

Menu's price without wines: 48,00€



included beverages

**LIMBEU NEGRE JOVE**

Cellar: Mas la Caçadora - DO. Montsant

**CIGONYES WHITE**

Cellar: Perelada - DO. Empordà

**SUMARROCA BRUT RESERVA**

Cellar: Sumarroca - DO. Cava

**MINERAL WATERS**

**COFFEE - INFUSIONS**

conditions

For complete tables only

VAT included.

For further information, please contact us:

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*All cities hide their little secrets. Each one owns its particular story. They are stories with an individual theme. The places don't need to change and while the time goes, they acquire part of the city memory. La Venta, where the Tramvia Blau ends, is one of those. More than one hundred years make an alive, contemporary and inseparable place.*