



# LA VENTA

## menú tast

FRIED ARTICHOKE FROM EL PRAT

RUSSIAN SALAD

*CARN D'OLLA* AND HAM CROQUETTES

GRILLED VEGETABLES ON *COCA* BREAD WITH ANCHOVIE

*LACÓN* SHAVINGS DRESSED WITH RED PEPPER FROM LA VERA

BREAD WITH TOMATO

GRILLED CUTTLEFISH WITH GREEN ASPARAGUS


CHARCOAL-GRILLED *BOTIFARRA* WITH WHITE KIDNEY BEANS

MILK CURD PUDDING WITH HONEY ICE CREAM

**Price: 45€**

(with beverages included)

Menu's price without wines: 40,00€



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

This menu is for full tables up to 8 guests, and will be served from monday to friday.

All drinks are included.

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.*