



LA VENTA

menú tast

LA VENTA'S SALMOREJO

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


CHARCHOAL-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.