

CAFÈ
BELGRADO
ÉS GREC

RESTAURANT
I MERCAT GASTRONÒMIC
DEL GREC 2021
FESTIVAL DE BARCELONA

MENÚ GREC 2021

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WELCOME APPETIZER

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MAIN COURSES TO CHOOSE FROM

Baby cos lettuce salad with crispy chicken, mollet egg, caesar sauce and 24-month-old parmesan.

Tomato salad with marinated spring onions, peppers, kalamata olives and pickles.

Tuna tartare with avocado, pickles, spicy marinade and crispy rice bread.

Fried eggs with potatoes parmentier, Cal Rovira sobrassada topped with cane honey.

Rigatoni with truffle cream, smoked bacon, spinach and Parmesan shavings.

Duroc pork ribs glazed with tare, pumpkin puree, toasted corn powder, ginger and lime.

Aged beef steak with smoked eggplant in mustard.

Glazed pork cheek with mild BBQ sauce, creamy potatoes parmentier and caramelized onion.

Seared salmon with pak choi, sautéed vegetables with quinoa and lime vinaigrette.

DESSERTS

Chocolate brownie with truffle mousse and dulce de leche.

Cheesecake with mango jam and lime.

Catalan cream with cinnamon crumble and candied strawberry.

Includes 2 main courses to choose from and 1 dessert.

Includes 1 drink per person. Includes rustic bread ration. Does not include coffee.

Ask our staff for information on food allergies and intolerances.

ONLINE PURCHASE PRICE: 30 € (VAT INCLUDED).

PURCHASE PRICE ON THE SAME DAY AT THE RESTAURANT: 34 € (VAT INCLUDED).