



Termes la garriga Snacks

Tables

- Variety of artisan cheeses on a round board table - **14 €** 1/2 Option **9 €**
- Iberian ham served on a blackboard slab - **12 €**
- Duck mi cuit with fruits (Foie Gras) - **12 €**
- "Pa de coca" (Coca bread with tomato) - **2'50 €**

Tapas

- Croquettes with green tomato jam - **8 €**
- Tempura Vegetables - **6 €**
- Assorted of smoked sardines - **9 €**
- Cantabrian Anchovies (6 pcs) - **9 €**
- Mussels a la mariniere - **7'50 €**
- Grilled calamari with garlic and parsley - **9 €**
- Tuna Sashimi in a garlic sauté - **14'00 €**
- Octopus carpaccio with hummus - **12'50 €**
- Steak tartar Tapa - **12 €** / Portion - **19 €**

Desserts

- Tagamanent's cottage cheese douse with honey and strawberry pieces - **4 €**
- "Tatin" (Apple pie) - **5 €**
- "Trufes" Les Termes (Chocolate truffles) - **4,50 €**
- Lemon sorbet with cava (Sparkling wine) - **5 €**
- Seasonal fruit salad - **4,50 €**
- Catalan cream cannelloni - **5,50 €**
- Coulant with a mandarin sorbet sphere (Lava cake) - **5 €**
- White chocolate soup with forest fruits - **5,50 €**

Termes la garriga Menu - SUMMER 2018

Starters

- Contrast Salad - **9'50 €**
- Open Tomatoes with Figueres onions, a slice of tuna and Aragon Olives - **9'50 €**
- "Coca bread" with marinated salmon, avocado and citrus - **9'50 €**
- Green asparagus topped with chickpea hummus and parmesan flakes - **9 €**

Delicate soup of the day / Gazpacho - **6 €**

Sautéed squids with broad bean, embellished with crispy spaghetti Nero - **12 €**

Magical fried eggs "The Fournier" with a slab of foie gras, potato straws and white truffle oil - **10 €**

Our cannelloni:

Mushroom cannelloni with truffle oil and a parmesan cracker - **9'50 €**

Roasted meat cannelloni and a parmesan cracker - **9 €**

Crispy duck rolls on an orange reduction - **9'50 €**

Main courses

Fish

Gilt head bream fillet with vegetables - **12'50 €**

Cod dice with garlic mousseline - **14 €**

Grilled hake from Arenys - **12'50 €**

Grilled squid with garlic and parsley sauce - **13'50 €**

Scattered angler fish - **19'50 €**

"Fideuá" with alioli gratined - **12 €**

Our rice - **18 €**

* Fish of the day to consult **S/M €**

Meat

Iberian steak with potato straws and chimichurri sauce - **14 €**

Boneless crispy pork foot with mango jam - **13'50 €**

Duck confit with orange jam - **14 €**

Baby goat ribs with a rosemary flambéed - **18 €**

Veal steak with the side dish of the day - **16 €**

Simmered beef with a slab of foie gras in a reduction of red wine - **19'50 €**

Girona steak with the side dish of the day - **19 €**

From Friday to Sunday night we have the lobby bar service, serving hot and cold sandwiches

**For group proposals or personalized menus please contact us
at 93 871 70 86 or email us at info@termeslagarriga.com**

