



SUGGESTIONS



2021

CHEF SUGGESTIONS

"Santa Pau" white beans and cod cold salad with hazelnut "romesco" sauce and toasted corn powder	14,00€
Tomato salad of small holder food producers with olive oil and salt "Maldon"	11,50€
Leaves salad with Mizuna mustard, red swiss chard, curly wild asparagus, carrot and confit tomato slices	8,50€
Cockles casserole with lime zest and virgin olive oil	16,50€
Smoked sardine fillets with rosemary and pyrenees cottagg cheese	14,50€
4CATS spring cream soup from organic products	8,50€
4CATS Cannelloni stuffed with "carn d'olla" Catalan beef stew and truffled bechamel sauce	14,50€
Rigatoni with white cod cram sauce, prawn and a touch of ginger	12,90€
Grilled entrecotte with seasonal vegetables and rosemary oil	22,50€
Free-range roasted chicken from " El Penedés" with prunes, raisins and pine nuts	15,50€
Boned lamb shoulder grilled on coal holm oak with candied pear an cinnamon	21,50€
Our prime quality veal "steak tartar" cut with a knife and prepared to your taste in front of you	21,00€
Cod loins cooked at low temperature with "verd blanc" shrimps sauce	22,00€
Fish of the day	Market price

RICES

Mín. 2 persons / price x person

Fish and seafood "paella" with stock	22,00€
Creamy rice casserole with Catalan sausage wild green asparagus and a touch of foie	19,50€
Rice with Norway lobsters and king prawns	26,00€

DESSERTS

Biscuit cake with hot chocolate	6,00€
4CATS crème brûlée "Crema Catalan"	6,00€
Lemon sorbet with marc de cava or vodka	6,00€
The chef's special pastry	6,00€
Postre de music Dried fruit, nuts and muscato	6,00€
Chargrilled cream pastry duets "chuchos" with a touch of liquorice	6,00€
Picasso's "carajillo" with "cremat" rum (burned) and poured into hot coffee, cinnamon and vainilla ice	6,00€



ÉS-SERVEIX-BEURE-Y-MENJAR-A-TOTES-HORES

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