



Restaurant
ATENEA



Menú

Les Corts

Starters

Atenea salad

Xatonada" salad (Marinated cod fish, endive salad, tuna, olives and "romesco" sauce)

Iberian ham with coca bread (Supl.2€)

Home smoked salmon with lemon butter and toast

Pumpkin cream with crunchy ham and orange oil

Fresh vegetable mixed grill with "Romesco" sauce

Artichoke and ham ravioli with sage sauce, butter and parmesan

Iberian ham croquettes

Main Course

Squid with black sausage and pea, basil and mint foam

Salmon with smoked potato puree and artichoke chips

Sea bass with roasted leek sauce and olive "samfaina"

Stuffed poultry chicken "a la catalana"

Pork feet stuffed with porcini and foie, pack choy and her-own juice.

Marinated veal with potato gnochis and truffled sauce

Veal entrecote with pont neuf potato, fine herbs and green pepper sauce (supl.3€)

Our daily rice

Desserts

Fresh fruits salad

Catalan cream mousse with "Carquinyolis"

Chocolate coulant with caramel

Honey and almond cake with orange and cinnamon

Ice cream and sorbets assortment

20€

PER PERSON (VAT INCLUDED)

The menu includes: A first, second, one drink and dessert or coffee

(Soft drinks, beer, mineral water or a glass of wine with D.O.)

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