LA TERRAZA DE PEPA
GASTROBAR

65th Annisersary Menu

(Only available on Wednesdays)

CHEF'S COMPLIMENTARY APPETIZER

Glass of cava

COLD TRILOGY

Delta Ebro oyster ceviche with mango and basil oil
Caviar cone with vodka chantilly
Salmon and butter mille-feuille on blinis with crème fraîche

WARM TRILOGY

Confit artichokes grilled with scallops and hoisin sauce
Rib-eye croquette with Tête de Moine cheese
Foie gras torrija with Iberian ham shavings and cherry reduction

FROM THE SEA OR FROM THE LAND

(to choose)

Wild tuna loin with celeriac cream
or
Beef tenderloin with Café de Paris sauce and potato mille-feuille with mushrooms

SWEET TOUCH

Sweet steps

WINES & BEVERAGES

White or red wine from the selected winery
Mineral water and coffee

Price per person:

65€

Minimum 2 people - Full table
VAT included

“Pepa’s” Gourmet experience

(Available from Wednesday to Sunday)

CHEF’S COMPLIMENTARY APPETIZER

FRESH

Tomato with burrata and piparra pepper & olive vinaigrette

WARM

Confit artichokes grilled with a 65°C egg and hollandaise sauce

FROM THE SEA OR FROM THE LAND

(to choose)

Monkfish and seafood stew

or

Beef tenderloin with Café de Paris sauce and potato mille-feuille with mushrooms

SWEET TOUCH

Osmotized pineapple on coconut soup with mint granita

WINES & BEVERAGES

White or red wine from the selected winery
Mineral water and coffee

Price per person:

55€

Minimum 2 people - Full table
VAT included

“Pepa’s” Seafood

(Available from Wednesday to Sunday)

WELCOME

Vegetable chips & Mediterranean olives

CHILLED SEAFOOD PLATTER

Ebro Delta oysters, king prawns and salted shrimp

STEAMED SEAFOOD PLATTER

Clams and mussels with celery and lime

“LA PEPA” GRILLED SEAFOOD PLATTER

tray with lobster, king prawns, red prawns, prawn,
Norway lobsters and razor clams

DESSERT

Jars of artisanal ice cream

WINES & BEVERAGES

White or red wine from the selected winery
Mineral water and coffee

Price per person:

55€

Minimum 2 people - Full table
VAT included