



“HEIGHT PAELLAS” MENU

Appetizer: Homemade Croquettes

STARTERS TO CHOOSE

- Salad with quinoa, smoked salmon, grapes, parmesan and mustard vinaigrette
 - Penne with beet pesto and walnuts and arugula
 - Iberian ham croquettes
- Broccoli tempura with kimchee mayonnaise, cumin, paprika and lime
 - Grilled mussels with pepper and lemon
 - Scrambled eggs with blood sausage

MAIN COURSES TO CHOOSE

- Vegetarian paella from Maresme
- Marinated chicken and low temperature on the grill with roasted tomato, potatoes and green peppers
 - Grilled skirt steak, chimichurri and truffled rustic puree
 - Cod with cream of mushrooms and mashed potatoes
 - Grilled marinated sea bass, with parmentier and vegetables
- Entrecote of veal 250 gr with potatoes, grilled tomatoe and green peppers
 - Tibidabo's mountain paella (sup. 3,9)
 - Seafood paella from Mediterranean (sup. 3,9)
- Black paella with cod, spinach and aioli of confit garlic (sup. 3,9)
 - Carmen's fideua. Noodles paella with seafood (sup. 3,9)
 - Soupy rice with Lobster (sup. 8,5)

DESSERTS TO CHOOSE

- Rice with milk, raisins and cinnamon
 - Sorbet or ice cream
 - Cheesecake and red berries

Bread and 1 Drink included

GOOD FOR WEEKENDS
FROM 12:00 NOON TO 16:30 PM

25,90 €
VAT Included