



## “HEIGHT PAELLAS” MENU

**Appetizer:** Homemade Croquettes

### STARTERS TO CHOOSE

- Salad of tomatoes, onion, tuna, egg mollet and olives
- Penne with Iberian sausages, spinach, mushrooms and vodka
- Eggplant Humus
- Tempura aubergine with honey and lime
- Grilled mussels with pepper and lemon
- Starred eggs with chistorra and green peppers

### MAIN COUSES TO CHOOSE

- Vegetarian paella from Maresme
- Marinated chicken and low temperature on the grill with roasted tomato, potatoes and green peppers
- Baked ribs with coleslaw and thai sprouts
- Cod in tempura with baked vegetables
- Grilled marinated sea bass, with parmentier and vegetables
- Entrecote of veal 250 gr with potatoes, grilled tomatoe and peppers
- Tibidabo's mountain paella (sup. 3,90)
- Seafood paella from Mediterranean (sup. 3,90)
- Black paella with cod, spinach and aioli of confit garlic (sup. 3,90)
- Carmen's fideua. Noodles paella with seafood (sup. 3,90)
- Soupy rice with Lobster (sup. 8,50)

### DESSERTS TO CHOOSE

- Curd cheese, honey and nuts
- Sorbet or ice cream
- Brownie with ice cream

Bread and 1 Drink included  
EXAMPLE MENU

26,90 €  
IVA Included