



## The Arts of Savouring Experience

### MENU

# LOKAL

#### Tapas Selection

Spanish and International cheeses selection,  
marmalades, dried fruits

Iberian ham, *Pa amb tomàquet*

Pan-fried vegetable gyozas, Wafu sauce

*Patatas bravas*, allioli pepper

#### Choice menu

##### Starters

Vegetable lasagna, tomato reduction,  
parmesan, arugula

Chicken cannelloni, truffle, wild mushrooms

Beef meat spheres, Catalan stew, pine nuts

Foie gras mi-cuit, apple compote,  
dried fruits (+14€)

Chargrilled endives, prawn, orange  
*beurre blanc* (+11€)

#### Main Course

Porcini mushroom and saffron risotto

Mediterranean seabass,  
vegetable green curry sauce

Braised chicken, potato mousseline,  
grain mustard jus

Beef tenderloin, potato purée,  
grilled asparagus (+20€)

##### Side Dishes:

Steamed rice, sautéed vegetables,  
romesco sauce, pine nuts, mashed  
potatoes, steamed broccoli

#### Desserts

Catalan cream, caramel crust

*À La Minute* French toast

*Macedonia* fruit salad

Prices in Euros. VAT included

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