

HORTA

CLÁSICO

€41 per person

ENTRANTES

STARTERS (to share)

escalivada con emulsión de su jugo

slow roast paprika, aubergine, and onion with olive oil

surtido de ibéricos

iberico cold cuts

patatas bravas

crispy potatoes with spicy tomato sauce and allioli

PRINCIPALES

MAINS (to share)

arroz del senyoret

rice with gamba and sepia

arroz de secreto iberico

rice with iberico secreto and green beans

POSTRES

DESSERTS

chef's selection of desserts to share

*please let us know of any dietary requirements — we're happy to help



HORTA

CONFORT

€52 per person

ENTRANTES

STARTERS (to share)

escalivada con emulsión de su jugo
slow roast paprika, aubergine, and onion with olive oil

surtido de ibéricos
iberico cold cuts

calamares fritos
fried wild squid with a side of allioli

albóndigas
beef meatballs with tomato sauce

PRINCIPALES

MAINS (to share)

arroz del senyoret
rice with gamba and sepia

arroz de secreto iberico
rice with iberico secreto and green beans

SIDES (to share)

ensalada mixta
mixed leaf salad with tomatoes, onions and olives

POSTRES

DESSERTS

chef's selection of desserts to share

*please let us know of any dietary requirements — we're happy to help



HORTA

PREMIUM

€67 per person

ENTRANTES

STARTERS (to share)

escalivada con emulsión de su jugo

slow roast paprika, aubergine, and onion with olive oil

croquetas de rabo de toro

spanish oxtailstew croquettes

pan con allioli y aceite

bread with allioli and extra virgin olive oil

albóndigas

beef meatballs with cuttlefish in tomato sauce

jamón

cured Spanish ham

PRINCIPALES

MAINS (to share)

chuletón (for 4 guests)

côte de boeuf with roasted red pepper sauce

mejillones al vapor (for 4 guests)

mussels with white wine, paprika and lemon

SIDES (to share)

patatas bravas

crispy potatoes with spicy tomato sauce and allioli

ensalada mixta

mixed leaf salad with tomatoes, onions and olives

POSTRES

DESSERTS

chef's selection of three desserts to share

*please let us know of any dietary requirements — we're happy to help

