

DOS CUCHARAS

THE MENU

SUMMER

“We believe in the traditional way of cooking and we love to keep and maintain the product with the aim to share and taste all the flavors”

TO SHARE

GLASS TOASTED BREAD with tomatoe and olive oil	5
IBERIAN HAM 100% D.O. Guijuelo (3,5 oz.)	28
GILDA: anchioves, Basque chili pepper, tuna belly and olive on top of glass toasted bread -1 piece	8.5
CANTABRIC SEA ANCHOVIES 000 from Santoña with brioche bread and butter-1 piece	4.5
RUSSIAN SALAD with truffle and tuna belly	11
ANDALUSIAN STYLE SQUID with mayonnaise kimchi and citrus	19
PATATAS BRAVAS	9.5
CHICKEN AND IBERIAN HAM CROQUETTE - 1 piece	3.5
COD FRITTERS with saffron aioli - 1 piece	4
GRILLED SANDWICH with Angus jerky “Cecina”, brie de Maux and truffle honey	14
Gluten free bread	4
Bread service	2.5/person

STARTERS

TOMATO SALAD with buffalo stracciatela, figs, peach and basil	20
ROASTED FIGS with Iberian ham, comté cheese and pinenuts	20
FOIE GRAS handmade with fruits texture and walnut bread	22
RED PRAWN CARPACCIO with tomato tartar, pine nuts and salicornia	29
POTATO PARMENTIER with egg 63°, foie and truffle	16
MORELS creamed with foie gras	28

PASTA AND RICE

CHICKEN CANEELONE with foie sauce, australian nut and sauce roast	24
RIGATONI with creamed Morels	24
CREAMY BRESSE PIGEON RICE with mushrooms and foie gras (25 min.)	32
CREAMY RICE with red prawn, crayfish and lemon (25 min.)	32

SEA FOOD AND FISH

GRILLED PALAMÓS PRAWNS- 200 g. (4-5 units)	58
ROASTED SCALLOPS with potato parmentier, snow peas and Iberian pancetta	32
BASS with confit tomato, olives, capers, spinach, rosemary and lemon	42

FISH MARKET (IN SUPREME)

BAKED with potato, Figueres onion, olive oil and black olives	p.s.m.
GRILLED with garlic and chilli olive oil and vegetables	p.s.m.

MEAT

GIRONA BEEF SIRLOING with Perigourdine sauce, foie gras and brioche	34
GIRONA BEEF STEAK TARTAR with fried potatoes and their toasts	27
DUCK MAGRET laminated, hoisin sauce, pear and rosemary	26
CARRÉ LAMB with herb crust, eggplant hummus and greek yogurt sauce	32
CHATEAUBRIAND Girona beef with bearnesa sauce - 550 g.. 2 pax “art a la table”	36/person

SIDES

OUR FRENCH FRIES	6.5
MASHED POTATO ROUBOUCHON STYLE	7.5
MINI VEGETABLES WITH SEASONAL MUSHROOMS	12

DESSERTS

It is necessary to order the desserts with preparations in the command...

ORANGE SOUFFLÉ with Gran Marnier and vanilla ice cream (30 min.) <i>Pairing with Château de l'École. Sauternes 2019 - Muscadelle, Sauv. Blanc, Sauv. Gris i Sémillon</i>	14
CHOCOLATE COULANT with red fruits and raspberry sorbet (20 min.) <i>Pairing with Lustau. Pedro Ximénez San Emilio - Pedro Ximénez.</i>	11
MARESME STRAWBERRIES MACERATES with cream <i>Pairing with Niepoort. 10 years - souson, tinta amarela, tinta Roriz and touriga Nacional.</i>	10
CREAMY CUSTARD with lime and caramel sauce <i>Pairing with Hetzsölö. Szamorodni Sweet 2017 - Furmint</i>	8
FRENCH TOAST with chocolate ice cream (20 min.) <i>Pairing with Oremus. 6 puttonyos 2013 - Furmint, Hárslevelü, Sargamuskotály i Zéta</i>	16
DOS CUCHARS CHEESE CAKE with strawberry <i>Pairing with Niepoort. 10 years - Souson, tinta amarela, tinta Roriz, touriga Nacional i Touriga Franca</i>	8.5
CHOCOLATE TRUFFLES homemade - 1 piece <i>Pairing with Celler de Capçanes. Garnatxa Dolça de Capçanes - Garnatxa.</i>	6
RASPBERRY SORBET with cava brut nature Rosé	8
LEMON SORBET with fresh mint and rum	8