

## Small Menu takeaway

### SNACKS

**Bag with chips.** Crispy vegetables with tandoori  
**Dorito.** Crispy corn with cream cheese with truffle

### APPETIZER

**Foie-gras.** Foie-gras terrine with kumquat jam and corn  
**Steak tartar.** Galician old beef tartar, pickles, mustard sprouts,  
penny bun infusion and veal bone fossil

### MENU

**Salmon.** Cured and smoked salmon cubes, fresh herb butter  
cream, salmon eggs, soufflé salmon skin and micro sprouts

**Squid.** Roast squid gyoza and potato cream

**Pork shank.** Pork shank cooked at low temperature and glazed.  
Vegetables of the season

### DESSERT

**Hive.** Whipped cream of fresh cheese from Ullastret, pinenut  
biscuit and honey creamy. Beware! The bees sting!

Price per person

**80,00€**

**BOOKINGS** 48 h in advance at [restaurant@bo-tic.com](mailto:restaurant@bo-tic.com)

**LUNCH AND DINNER** every day except Monday and Tuesday, 24th, 25th, 26th and 31st of December

**PICK UP** from 12:00 h to 12:30 h and from 19:00 h to 19:30 h



Avinguda Costa Brava, 6  
17121 Corçà (Girona)  
972 630 869

[www.bo-tic.com](http://www.bo-tic.com)  
[restaurant@bo-tic.com](mailto:restaurant@bo-tic.com)  
[@restaurantbo.tic](https://www.instagram.com/restaurantbo.tic)



## Our selection of breads

### FORN MARULL

Rustic 170 g  
2,50 €

---

### TRITICUM

Flacky soft bread 190 g  
9,25 €

Rustic round 180 g  
4,50 €

Olives rustic round 180 g  
6,80 €

Focaccia 250 g  
4,50 €

Cereals 350 g  
10,75 €

---

Gluten free:

### LA MAREVILLA. DUO

Corn and rice 35 g and Tomato and thyme 35 g  
5,50 €

### TRITICUM. DUO

Walnut and apricot 45 g and Cereals  
(pumpkin, sesame and poppy seeds) 6,60 €

**BOOKINGS** 48 h in advance at [restaurant@bo-tic.com](mailto:restaurant@bo-tic.com)

**LUNCH AND DINNER** every day except Monday and Tuesday, 24th, 25th, 26th and 31st of December

**PICK UP** from 12:00 h to 12:30 h and from 19:00 h to 19:30 h



Avinguda Costa Brava, 6  
17121 Corçà (Girona)  
972 630 869

[www.bo-tic.com](http://www.bo-tic.com)  
[restaurant@bo-tic.com](mailto:restaurant@bo-tic.com)  
[@restaurantbo.tic](https://www.instagram.com/restaurantbo.tic)



## Recommended wines

### WHITE WINES

Can Noves 2018 Sant Martí Vell (garnatxa blanca i xarel·lo)  
32,00 €

Meravelles 2017 D.O. Empordà (garnatxa gris, garnatxa blanca i picapoll)  
40,00 €

Ekam 2018 D.O. Costers del Segre (Riesling i albarinyo)  
34,00 €

---

### RED WINES

S'Alou 2018 (garnatxa, samsó, cabernet sauvignon i syrah) D.O. Empordà  
39,00 €

Finca Meixeman 2017 D.O. Ribeira Sacra (mencía)  
38,00 €

Predicador 2017 D.O. Rioja (tempranillo)  
34,00 €

---

### SPARKLING WINES

Colet Navazos. Extra Brut, Reserva  
(chardonnay amb 2% manzanilla) Clàssic Penedès  
38,00 €

Textures de Pedra 2014 (xarel·lo vermell, bastard negre i sumoll)  
V.T. Conca del Riu Anoia  
34,00 €

Un Jour de 1911... Brut (pinot noir) A.O.C. Champagne  
69,00 €

**BOOKINGS** 48 h in advance at [restaurant@bo-tic.com](mailto:restaurant@bo-tic.com)

**LUNCH AND DINNER** every day except Monday and Tuesday, 24th, 25th, 26th and 31st of December

**PICK UP** from 12:00 h to 12:30 h and from 19:00 h to 19:30 h



Avinguda Costa Brava, 6  
17121 Corçà (Girona)  
972 630 869

[www.bo-tic.com](http://www.bo-tic.com)  
[restaurant@bo-tic.com](mailto:restaurant@bo-tic.com)  
[@restaurantbo.tic](https://www.instagram.com/restaurantbo.tic)

