

Small Menu takeaway

SNACKS

Bag with chips. Crispy vegetables with tandori **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

Escalivada with anchovy. Spherical raisined of escalivada, cheese and tomato sablé, cured anchovy crystal, goat cheese caviar and preserved tomato

Squid. Roast squid gyoza and potato cream

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

DESSERT

Bo.TiC 2022. Creamy chocolate, hazelnut mousse, crispy biscuit and raspberry coulis

Price per person



BOOKINGS 48 h in advance at 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

There could be changes depending on the market, but the structure will always be the same The menu does not include bread or drink









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 €

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