Hotel Forn Nou

Starters

Vitello Tonnato "Forn Nou"	**17€**	
Beef tartare with homemade shoestring fries	**20,50€**	
"Forn Nou" ceviche	**18€**	
Garlic prawns our style	**18€**	
Marinated salmon *tiradito*	**17,50€**	
Beef tataki with teriyaki sauce	**18€**	
House cannelloni	**17€**	
Octopus cooked in the Josper with creamy potatoes	**21€**	
Iberico ham *croquetas*	**13,50€**	

From the Garden

Soup of the day	**10,50€**	
Green salad	**12€**	
Goat cheese salad with sesame and walnut dressing	**15€**	
Prawn salad with avocado, mango and Asian dressing	**16€**	
Pink tomato cooked in the Josper with burrata and pesto reduction	**17€**	
Grilled vegetables with romesco sauce	**16€**	

Fish

Grilled sea bass with risotto and seafood fumet sauce	**28€**	
Northern cod au gratin with alioli, potatoes and piquillo pepper purée	**26€**	

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Rice Dishes

We make paellas to take away

Creamy rice with cuttlefish and red prawn	**24€**
Creamy rice with mushrooms and vegetables	**20€**

Josper Grilled Meats

Chateaubriand with potatoes and béarnaise sauce	**29,50€/p.p (min 2pax)**
Boneless suckling pig with demi-glace and vegetables	**25€**
Veal cheek with creamy potatoes and vegetables	**25€**
Milk-fed lamb shoulder with vegetable ratatouille	**29,50€**
Iberian pork "secreto" with vegetables and potatoes	**25€**
Beef tenderloin with vegetables and potatoes	**28€**
Homemade "Forn Nou" burger	**17€**

Desserts

Apple mille-feuille with vanilla ice cream	**9€**
Chocolate coulant with vanilla ice cream	**7,50€**
Lemon pie our way	**8€**
Passion fruit and chocolate cream	**8€**
Cheesecake with berries coulis	**8€**
Almond sponge cake with almond ice cream	**8€**

Allergens

- Gluten
- Lactose
- Nuts
- Eggs
- Peanuts
- Celery
- Sulphites
- Soy
- Crustaceans
- Fish
- Sesame
- Mustard