INSTANTS

cafè & restaurant

Starters

Gourmet selection

		Half Board S.
100% acorn-fed Iberico ham	***29,00***	*PPC*
Raw Gillardeau oyster No 3 (1 pc)	***7,00***	*N/A*
Oscietre Prestige caviar with blinis and butter	***70,00***	*N/A*
Foie gras terrine with Ratassia de la Carmeta liqueur and figs, served with artisan brioche bread	***29,00***	*PPC*
Balfegó bluefin tuna wrapped in avocado with sweet and spicy touches	***21,00***	

Salads and vegetables

Salad with mixed tomatoes, "000" anchovy fillets and roast peppers with paprika and garlic sauce	***20,00***
Poke bowl with quinoa, avocado, edamame, kale and soy vinaigrette with kimchi	***15,00***
Caseificio Artigiana artisan burrata served with mixed tomatoes, avocado pesto, basil and lemon	***22,00***

For sharing

Grand Plaza's patatas Bravas	***9,00***	
Mortar and pestle guacamole served with its toppings	***16,00***	
Our homemade free range chicken croquettes with roasted garlic aioli	***11,00***	
Brioche filled with seasonal wild mushrooms, melted raclette cheese and winter truffle shavings	***20,00***	
Hand carved wagyu tartare served with *carasau* bread and chips	***28,00***	*+5,00*

Soups

Fish soup	***15,00***
Traditional onion soup our way	***12,00***

Bread service

Artisan bread with *tomàquet de penjar* (hanging tomato)	***5,00***
Gluten free bread	***3,50***
Bread supplement	***1,50***

PPC: Product to share in Half Board
N/A: Product not included in Half Board

IGI included

Main courses & Desserts

Pasta and eggs

		Half Board S.
Duck cannelloni with pears and plums	***19,00***	
Farm fresh scrambled eggs with seasonal wild mushrooms and Orri sheep's milk cheese	***20,00***	
Traditional spaghetti alla carbonara	***16,00***	
Chukasoba vegetable stir fry with Thai sauce, served with slow-poached eggs and white glass shrimp	***15,00***	

Sustainable seafood

Supreme of wild sea bass served with seasonal vegetables and cauliflower soy emulsion	***34,00***	*+5,00*
Salmon with nori and fennel, courgette and soy mayonnaise	***23,00***	
Wild hake with white asparagus velouté	***27,00***	*+3,00*
Grilled octopus with creamy potato and garlic scape mash	***24,00***	

Dry-aged meats

Galician beef tenderloin (200 g) served with potatoes and béarnaise sauce	***31,00***	*+5,00*
Wagyu beef strip with *trumfa* potatoes and Padron peppers (2 pax)	***94,00***	*N/A*
Roast D.O. Castilla suckling lamb with seasonal wild mushrooms	***28,00***	
The Plaza Burger: rib steak mince, brioche bun, Andorran Orri cheese and lettuce	***17,00***	
A5 Wagyu beef ribeye steak served with a side of root vegetables (minimum of 100 g)	***42,00***	*N/A*

Desserts

Cheese trolley (cheeses from the Pyrenees and France)	***18,00***
Chocolate surprise	***12,00***
Apple tart with salted caramel ice cream	***11,00***
Our version of piña colada	***10,00***
Fruit salad	***9,00***
Selection of artisan ice creams	***7,00***

Fish · *Mustard* · *Celery* · *Milk* · *Tree nuts*
Molluscs · *Soy* · *Eggs* · *Peanuts* · *Lupin*
Sesame · *Crustaceans* · *Gluten* · *Sulphites*