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Rice with free-range chicken, Norway lobsters and artichokes					Γ							
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Rice with baby cuttlefish and its ink												
Rice with lobster												
Señorito's rice					1							
Surf and turf rice with organic Iberian ham veil		Т	1			1			Т			

EL PÒSIT DE LA PINEDA

DISHES			Lupins	Celery	Peanuts	Crustaceans	Nuts	Gluten	Eggs	Milk	Molluscs	Mustard	Fish	Sesame	Soy	Sulfites
Rice with duck and mushrooms																
Vegetable rice with grilled leek		VEGAN				Т			Т	Т	Т		т			
NOODLES & PASTA			1							1						
Rossos noodles																
 Noodles in ink									Т							
Maxicannelloni by our chef Mercè				Т		Т	Т				Т		Т			
Rigatoni Bolognese																
COMBINATION PLATES																
Fried						Т				Т					Т	
Special Pòsit										Т					Т	
Seafood													Т			Т
Complete seafood													Т			Т
STEWS																
Stewed lobster casserole					Т						Т			Т		
Monkfish with romesco sauce					Т				Т	Т		Т		Т	Т	
Fish and seafood zarzuela																
FISH																
Grilled monkfish and pumpkin purée						Т					Т					
Grilled sole with vegetables						Т					Т					
GRILLED SEAFOOD																
Wild seabass with vegetables and citrus vinaigrette						Т					Т					
Sardines						Т					Т					
Octopus leg						Т							Т			
Mediterranean squid					Т	Т							Т			
Cod with quince aioli				Т		Т		Т			Т	Т		Т		
Turbot. Recommended 2 people			L			Т					Т					
GRILLED GROUND FOOD																
Artichokes with Iberian shavings																
Km0 vegetables	VEGAN	GLUTEN FREE OPTION			Т				Т	Т		Т		Т	Т	
Matured beef tenderloin						Т			Т	Т	Т		Т		Т	
Roasted Duroc pork ribs					Т											
Iberian pork fillet					Т	_					_					
Organic veal burger		GLUTEN FREE OPTION				T			T	-	T		T		Ŧ	
T-bone steak, 1Kg. Recommended 2 people						Т			Т	Т	Т		<u> </u>		Т	
BREAD																
Bread	VEGAN	GLUTEN FREE OPTION					Т		Т	Т		Т		Т	Т	
Gluten-free bread															\square	
Bread with garlic and olive oil		GLUTEN FREE OPTION	<u> </u>				T		T	T				Т	Т	
Bread with tomato and olive oil		GLUTEN FREE OPTION	Ļ	<u> </u>			Т		Т	Т	<u> </u>		<u> </u>	Т	Т	
SAUCES										1	1	1				
Romesco					Т				Т	Т		Т		Т	Т	

DISHES		Lupins	Celery	Peanuts	Crustaceans	Nuts	Gluten	Eggs	Milk	Molluscs	Mustard	Fish	Sesame	Soy	Sulfites
Aioli															
DESSERTS, HOMEMADE															
Maria's Coffee Fritters															
Brownie				Т											
Homemade organic cheesecake with strawberry jam and Sichuan peppe	er													Т	
Tiramisu cake															
Grilled pineapple with passion fruit sauce	VEGAN														
Catalan cream	GLUTEN FREE OPTION														
Caramelized French toast				Т									Т		
Lemon sorbet	VEGAN														
Carrot cake, matcha tea and pollen				Т										Т	
lrish coffee															
ICE CREAMS															
Children's ice cream				Т		Т									
Vanilla ice cream															
Fruit ice pop, coconut and strawberry flavor	VEGAN					Т									
Fruit ice pop, lemon lime flavor	VEGAN														
Chocolate ice cream, lactose-free						Т									
Chocolate ice cream, sugar-free						Т									

DRINKS

NOTICE: UNDEFINED INDEX: TITLE IN /VAR/WWW/VHOSTS/ELPOSIT.COM/HTTPDOCS/VIEWS/MENU/T **ON LINE 90**

WHITE WINE

Aproppòsit Macabeu D.O. Terra Alta
Aproppòsit Malvasia
Aproppòsit Garnatxa Blanca D.O. Montsant
Aproppòsit Viognier D.O. Terra Alta
Aproppòsit Xarel·lo D.O. Penedès
Aproppòsit Garnatxa Blanca D.O. Terra Alta
Aproppòsit Parellada D.O. Conca de Barberà
Aproppòsit Chardonnay D.O. Penedès
Petites estones
Rebels de Batea
El Terrat
Les Brugueres
Grimau Chardonnay
Via Edetana
Excellens Verdejo
Torre la Moreira
La Capilla Blanco
Finca Montico
Lagar de Cervera
Pazo de San Mauro

RED WINE

proppòsit Garnatxa Negra D.O. Montsant	
proppòsit Trepat D.O. Conca de Barberà	
proppòsit D.O.Q. Priorat	
es Brugueres	
xcellens Cuvée Especial	
inca San Martín	
Senat del Montsant	
AN 7 metros	
iña Mayor Crianza	
a Capilla Crianza	
a Capilla Crianza	

DRINKS

Ageing
qués de Vargas Reserva
o de verano
OSÉ WINE
pppòsit Garnatxa Negra D.O. Montsant
ppòsit Ancestral Rosé
s i Violes
PARKLING
ppòsit Brut Nature Grand Reserve
ppòsit Ancestral Rosé
nona Ca La Mar Mustillant
n Juvé & Camps
ventura Vintage
erté Electe
nona Innoble
inet Alcohol-free
FEDS

BEERS

Estrella Damm		
Daura		
Inedit		
Voll Damm		
AK Damm		
Free Damm		
Free Damm Lemon		
Free Damm Tostada		
Damm Lemon		

SANGRIA

Wine sangria Cava Sangria

COCKTAILS

jito	
piriña	
mbu kiss	
a colada	
basil	
scow mule	
go Spritz	
Cuban	
n Star Martini	
st word	
rgarita hibiscus	
erol spritz	
jito, non-alcoholic	

DRINKS

Piña colada, non-alcoholic

COFFEE, ORGANIC

Mediterranean

Decaffeinated

INFUSIONS, ORGANIC

arjeeling
hooting Star
u Erh Fresh
reen tea, ginger and lemon
lack Chai tea
oyal Fruits
hamomile
erbena and mint
poibos with orange
itality

The composition of our dishes may undergo modifications, so this information is constantly being reviewed. Request at restaurants the allergen information document which will prevail over any discrepancies with this version.

Based Regulation (EU) 1169/2011 of 25 October, and for each group of allergens referred to in Annex II of the RIAC, we detail in this allergen document the presence of each of them in our dishes.

To carry out this document, technical sheets of each of our raw materials have been requested from our suppliers with a declaration of ingredients and traces and we have identified the potential cross contamination by the usual manufacturing process of each dish.

If you suffer from a food allergy or intolerance to any of these 14 allergens or any other, let us know in order to activate the corresponding protocols.

We believe it is advisable to warn that, despite our high level of awareness and commitment to allergen management, our kitchen is not segmented into separate areas for each group of allergens, which makes it impossible for us to guarantee 100% the absence of cross contamination, although we guarantee the maximum care that they do not occur.

This establishment, as well as all the EI Posit group, is associated with the Associació de Celíacs de Catalunya and we have staff trained in gluten-free catering

Our kitchen staff is trained in food handling with special emphasis on allergen management.