



simplicity and warmth. Each dish is created with the finest ingredients to redefine much loved culinary classics. Sit back and enjoy Awardwinning Head Chef, David Vives' vision, from grilled Mediterranean fish to refreshing salads, this is a menu for everyone.

€14.50

€18.50

€18.50

€18.50

€28.50

€24.50

€32.50

€30.50

€34.50

€22.50

€7.50

€7.50

€7.50

At Restaurant 1477, embrace our ethos of

## with lettuce hearts, tomato confit, cherry tomatoes, spring onions, radishes, pickled vegetables

Salmon tartar 1.2.6.7.11

with roasted avocado

Green salad 1.7.8

STARTERS

and hard-boiled egg	
Caesar's salad 1.2.5.6.7.11 with smoked salmon	€16.50
<b>Vegetable cream</b> 6 with sautéed vegetables and garlic croutons	€14.50
Steak tartar 1.2.6.7.11	€18.50

PASTA AND RICE	
<b>Tagliatelle a la putanesca</b> 1.5.6.8 with garlic, tomato confit, capers, Kalamata olives and piparra peppers	€16.50
Penne carbonara 1.5.6 with peppered bacon	€16.50
Creamy mushroom rice 5 with seasonal vegetables	€18.50
Creamy langoustine rice 1.2.3.4	€22.50

## with seasonal vegetables and chimichurri

Turbot 2

Salmon 2

MEAT

Sauces to choose: Bearnaise 1.5.8

Tofu

VEGAN

à la jardinière

Chickpea & cumin meatballs

FISH	
Stone bass 2	€24.50
Monkfish 2	€28.50

White wine sauce 5.8 **Butter and lemon** 

All the fish dishes are cooked on the grill and are accompanied by a base of baked potato and onion with candied cherry tomatoes.

Matured beef sirloin Ribeye steak

French rack of lamb

by baked Padron peppers and potatoes.

**BBQ** pork ribs

Sauces to choose:  Demi glace 8  Herb butter 1.5.7.8.10.11  Green pepper sauce 5.8  Allioli 1.8	
Girona Beef Burger with bacon, caramelised onion, Edam cheese, lettuce and tomato	€18.95

All the meats are cooked on a charcoal grill and are accompanied

## Mashed potatoes

with garlic and cirereta pepper oil

SIDE DISHES

**Grilled lettuce hearts** 

Sautéed broad beans

**Baked mushrooms** 

with ponzu sauce

Mashed potatoes	€7.50
Potatoes au gratin 5	€7.50
Mac & cheese 1.5.6	€7.50
Cauliflower au gratin 1.5.6	€7.50
Sautéed rice 11 with peas, corn and carrot	€7.50
Rocket, cherry tomato and parmesan salad 5	€7.50
CHILDREN'S MENU	
Omelette 1.6 with toasted coca bread rubbed with tomato and drizzled with olive oil	€8.00
Child's portion of penne pasta 6 with bolognese or napolitana sauce	€9.95
<b>Grilled salmon</b> 2 with sautéed vegetables	€14.95
Breaded chicken 1.6	€14.95

with toasted coca bread rubbed with tomato and drizzled with olive oil	
<b>Child's portion of penne pasta</b> 6 with bolognese or napolitana sauce	€9.95
<b>Grilled salmon</b> 2 with sautéed vegetables	€14.95
<b>Breaded chicken</b> 1.6 with chips	€14.95
DESSERTS	
Cheesecake 1.5.6 red fruits and raspberry sorbet	€8.50
Chocolate cake 1.5.6.9.11 chocolate sauce and vanilla ice cream	€8.50
<b>Profiteroles with hazelnuts</b> 1.5.6.9.11 gianduja sauce with caramelised hazelnuts	€8.50
Vanilla flan 1.5 caramel and whipped cream	€8.50
Coconut meringue 1 with pineapple cream	€8.50
Assorted Catalan cheeses 5.6.9 Carrat bauma (goat) – Mas Farró (lamb) – Altejó (cow) – Blau Ceretà (cow)	€16.50
Selection of ice creams and sorbets  Ice creams:  Chocolate 11  Vanilla 1.5  Vanilla with cookies 5.6.9.11	€6.50

Mango			
1 · Egg	4 · Molluscs	7 · Mustard	10 · Celery
2 · Fish	5 · Lactic	8 · Sulphites	

6 · Gluten

Coconut Sorbets: Lemon Raspberry **Passion fruit** 

3 · Crustaceans

9 · Nuts