

saücs

(del lat. salix, -icis.)

[n.] p. m. Deciduous shrub in the Salicaceae family that can grow up to 20m high, with a thick, straight trunk, many branches and pendulous twigs. It has an irregular, narrow, light-coloured crown, leaves that are green on the upper side and white on the underside, flowers without calyx or corolla and capsular fruit.

It is common on riverbanks

snacks and tapas

Tomato bread	4.30
Anchovies with beetroot romesco	7.40
Iberian acorn-fed jamón, 50g	15.50
Jamón croquetas	8.50
Salted cod buñuelos	8.00
Snails 'a la llauna'	8.20
Fried sweet potatoes, chilli and coriander dip	7.20
House cured boquerones, vermouth and black garlic	8.50
Calamari 'a la romana', ink alioli	7.20
Octopus 'a la gallega'	7.40

All prices include IVA.

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starters

Steak tartare Pont-Neuf potatoes, mustard	15.00
Venison carpaccio Citrus vinaigrette, cured goat's cheese	16.00
Cured salmon Dill, fennel, apple and black olive	14.00
Lamb's lettuce salad Apple, parmesan cream and walnuts	11.20
Grilled asparagus Slow cooked egg and béarnaise	13.00
Foie gras torchon Figs and caramelised hazelnuts	17.50
Celeriac vichyssoise Cured cheese and thyme	12.50
Seasonal grilled vegetables Beetroot romesco	13.00
Soup of the day	12.50

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main courses

Green summer risotto Peas, asparagus and kale	18.00
Grilled salted cod Seasonal vegetables, crispy pancetta and tapenade	23.00
Grilled langoustines Smoked sea salt and lemon oil	22.00
Stuffed chicken thighs Perol butifarra sausage, celeriac puree, vino rancio	19.00
Duroc pork ribs Slow cooked and chargrilled with barbecue sauce	19.00
Chickpea fritters Quinoa, courgette, sesame	17.50
Mountain rice (minimum 2 people) Rabbit thigh, salchichas, black butifarra sausage	22.00 pp

from the charcoal grill

Fillet steak	35.00
Acorn fed duck breast	23.00
Lamb ribs and best end	23.00
Fresian Ribeye 850g 40 days aged	57.00
Chateaubriand (for 2)	66.00

All items from the grill are served with the garnish of the day.

All prices include IVA.

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desserts

Spiced macerated raspberries Spiced cream, pink peppercorn crumble	8.00
Crema catalana Grilled pineapple and mint	7.00
Brownie Caramelised banana and chocolate sauce	8.00
Pear and 'Saüc' tart Fresh cream and Calvados	7.50
White chocolate and yogurt soup Passion fruit and mint	7.00
Selection of ice creams and sorbets	6.00
Fresh fruit salad	7.50
Cheese plate Daily garnish	16.00

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