

Semanas Gastronómicas Gastronomic Weeks

LA BARRACA

Lunch and dinner

One choice of first course:

Sourdough toast with sobrasada (traditional cured and spiced sausage), blue cheese and pine-nuts

Spanish potato omelette with onion sobrasada (traditional cured and spiced sausage) and country cheese

Second courses:

Slow-cooked Formentera lamb with a local wine reduction, fig foam and pan-fried potatoes

Formentera squid in oyster sauce with a timbale de escalivada (a salad of smoky grilled vegetables)

Paella of free-range chicken, sobrasada (traditional cured and spiced sausage), vegetables, artichokes and rosemary

Desserts:

Chocolate mousse with fig jelly and rustic cheese

Goat's cheese crème with a berry fruit and rosemary reduction



