

GUEST CHEF:

DECEMBER 17, 8–11PM

PA *Supper Club* AMB OLI

(WITH A TWIST)

A FESTIVE
CHRISTMAS DINNER



PA *Supper Club* AMB OLÍ

WELCOME APERITIF

AMUSE-BOUCHE

Pallotta Cacio e Ova", pecorino fondue, tomato confit

STARTERS

Charcoaled "Calçots" carpaccio, bagna cauda, olive crumble, romesco
Crispy potato, stracciatella, catalan 'nduja

MIDDLE COURSE

Cannelloni "de rustit", saffron bechamelle, toasted demi-glace

MAIN

Cod al pil pil, hazelnut cream, wild mushroom

DESSERT

Panettone "torrija"

If you have any allergies or intolerances, please speak to a member of our team.