



STARTERS

SEAWEED BREAD TOAST WITH CANTABRIAN ANCHOVY 00 olive tapenade and dehydrated tomato (1 unit) 1-3-5	3.90
OUR PATATAS BRAVAS 3-4-8-11	7.20
IBERIAN HAM CROQUETTES (6 units) 2-3	8.30
MUSHROOM AND TRUFFLE CROQUETTES (6 units) 2-3	8.30
CHICKPEA HUMMUS WITH EGGPLANT CHIPS 3-11	9.90
ROCK OCTOPUS WITH POTATO AND CABBAGE “TRINXAT” 6	19.90
ANDALUSIAN STYLE CALAMARI with soy and lime mayonnaise 3-4-6-8	13.90
CHICKEN FINGERS with honey and mustard mayonnaise 3-4-9	10.50
ARTICHOKE CHIPS WITH ROMESCO 3-5-12	8.70
CODFISH FRITTERS (6 units) with olive tapenade mayonnaise 1-3-4-8	10.50
CASA BALCELLS EGGS with Iberian ham and caramelized onion 2-3-4	14.50
CASA BALCELLS EGGS with mushrooms and foie gras 2-3-4	17.50
“ARTURO SANCHEZ” ACORN-FED IBERIAN HAM	24.00
SELECTION OF CATALAN CHEESES 2-3-12	17.90
ARTCHOKE FLOWER with egg yolk and Iberian pork belly 4	6.90
IBERIAN HAM COCA WITH CHEESE, DRIED TOMATO AND ARUGULA 2-3	15.90
SOBRASSADA COCA WITH ARUGULA, CHEESE, EGG YOLK AND HONEY 2-3-4	15.90
CRISPY COCA WITH TOMATO, OLIVE OIL AND SALT 3	3.90

SALADS AND COLD DISHES

ROASTED PEPPER, BELLY OF TUNA, PICKLED ONION AND PIPARRA 1-5	14.50
BURRATA WITH PESO MOJO, DEHYDRATED TOMATOES AND KALAMATA OLIVES 2-5-12	14.50
SMOKED COD “ESQUEIXADA” STYLE 1-4-5-8	17.00
RED TUNA TARTARE with avocado cream and sweet potato puree 1-3-8-11	18.50
STEAK TARTARE with mustard dressing and puff pastry bread 1-2-3-5-8-9	19.90
ESCALIVADA COCA WITH ANCHOVY AND ROMESCO 1-3-5-12	15.90

RICE FROM DELTA DE L’EBRE

Minimum 2 people, price per person

SEAFOOD PAELLA 1-6-7	19.90
BAKED RICE WITH MONKFISH AND ARTICHOKEs 1-7	19.90
“SENYORET” RICE 1-6-7	20.90
RICE WITH MUSHROOMS AND BUTIFARRA 10	19.90
BLACK FIDEUÀ WITH CUTTLEFISH AND SQUID 1-3-6-7	18.00

FISH

GRATINATED COD LOIN WITH SAMFAINA 1-4-8	18.50
GRILLED SQUID WITH IBERIAN PORK BELLY AND MEAT JUICE 5-6	19.00
GRILLED SEABASS WITH GARLIC SAUTÉ, BAKED POTATOES AND CARAMELIZED PEPPERS 1-5	22.00

MEAT

RIBEYE BURGER IN BRIOCHE BREAD 2-3-4-5 with cristal pepper, caramelized onion, cheese and Iberian bacon	16.50
IBERIAN PORK with potato parmentier, chimichurri, and Padrón peppers 2-5	18.90
OLD COW TENDERLOIN with mashed potatoes in its own juice 2-5	25.90
SLOW-COOKED PORK RIBS with barbecue sauce and fries 3-5-8-9-10	19.90
GRILLED BONELESS OLD COW SIRLOIN with crystal peppers and fries (500g) 3-5	42.00
GRILLED NATIONAL OLD COW T-BONE STEAK with fries and peppers (45-day aging, price per kilo) 3-5	65.00

DESSERTS

HOMEMADE CHOCOLATE TRUFFLES (5u) 2	5.40
CHEESECAKE with red fruit jam 2-3-4	7.00
CATALAN CREAM MILLE-FEUILLE with “carquinyolis” and toffee 2-3-4-12	7.50
COULANT WITH CRISPY BREAD AND SALT 2-3-4	7.00
APPLE TATIN with salted caramel ice cream 2-3-4	7.00
“EL MÚSIC DE LA CATEDRAL” 12	5.00
CHOCOLATE ICE CREAM 2-4	6.20
VANILLA ICE CREAM 2-4	6.20
SALTED CARAMEL ICE CREAM 2-4	6.20
LEMON SORBET	6.20