

To share

Cantabrian anchovy on seaweed bread, dehydrated tomato and Kalamata olive 1-3-5	3.95
Iberian ham croquettes (6u) 2-3	8.20
Beef croquettes (6u) 2-3	9.50
Cod fritters with olive tapenade mayo 1-2-4-5	12.90
Freshly made cod omelette 1-4	13.90
Grilled black sausage with caramelized crystal peppers 5	14.90
Carpaccio of aged beef picanha, fried capers and grated parmesan 1-2-3-4-5	15.90
Grilled snails "a la llauna" with their traditional picada 2-3-4-12	17.20
Selection of artisanal Catalan cold cuts 3	16.90
Assortment of local cheeses with walnuts, quince and toasted bread 2-3-12	19.90
Knife-cut Iberian ham shoulder with tomato bread 3	20.50
Old beef tenderloin tartare with mustard dressing and straw fries 1-4-8-9	18.50
Red tuna tartare with avocado cream, sweet potato purée and trout roe, served with cereal bread toasts 1-8-11	19.50
Rustic country bread 3	3.90
Grilled coca bread with tomato and alioli 3-4	4.20

*"We begin this journey where ancient stone and timeless flavors meet.
Here, time is savored and everything begins with sharing."*

From the garden

Artichoke heart with farm egg yolk and Iberian jowl 4	6.90
Traditional “salmorejo” with anchovies in vinegar from l’Escala, egg, Iberian ham and croutons 1-3-4-5	11.00
Seasonal tomato carpaccio with pickled vegetables 3-5-8	11.50
Burrata salad with sun-dried tomato pesto and nuts 2-3-8-12	13.50
Traditional “escalivada” with anchovy and romesco 1-3-5-8-12	13.50
White asparagus salad from Navarra with smoked sardine over chilled almond cream 1-3-5-8	15.90
Our-style smoked cod “esqueixada” 1-3-5-8	17.90

Catalan classics

Beef head and trotters stew with tripe and chorizo 1-2-5	13.50
Meatballs with cuttlefish and potatoes 3-4-5-6	14.50
Pork feet with snails 2-3-5-12	17.90
Traditional beef “fricandó” 2-3-5-12	18.50

Grilled fish

Grilled sea bass with garlic oil, potatoes and peppers. For 2 people, price per person. 1-3-5-8	19.50
Grilled cod loin with cava sauce, fried artichoke and 100% Iberian jowl 1-2-5-6	21.50
Octopus with Puigpedrós cheese parmentier and our house dressing 2-5-6-8-11	21.90
Traditional “suquet” of turbot, potato, cockles and prawn 1-2-3-6-8-12	22.90
Grilled bluefin tuna chop with meat jus, potatoes and fried peppers. For 2 people, price per person. 1-3-5	23.00

Grilled meats

Farmhouse sausage with Santa Pau beans and Padrón peppers 5	14.50
Boneless chicken thigh with “samfaina”, potatoes and Padrón peppers	14.50
Ribeye burger with fries, Padrón peppers and roasted peppers 5	15.50
100% Iberian pork “abanico” with potato parmentier, fresh herb chimichurri and Padrón peppers 5	19.90
Lamb chops with salad, fries and peppers	24.90
National aged beef sirloin with potato parmentier, meat jus, Padrón peppers and caramelized peppers 5	28.90
Boneless beef striploin (500g) with fries, Padrón peppers and roasted peppers 5	35.00
Basque Country ribeye steak with fries, Padrón peppers and roasted peppers 5	70.00
Galician blond beef ribeye steak with fries, Padrón peppers and roasted peppers 5	80.00

Extra sides

Santa Pau beans	5.00
French fries	5.00
Padrón peppers	5.00
Roasted and confit peppers 5	6.00

Desserts

Homemade chocolate truffles (5u) 2	5.60
Baked cheesecake with red berries 2-3	7.50
Homemade chocolate lava cake with toasted bread 2-3	7.50
Chocolate, olive oil and salt cake 2-3	7.50
Lemon cream mille-feuille with red berries and vanilla ice cream 2-3-4-12	7.50
Catalan cream 2-4	5.60
Osmotized pineapple with lime zest and vanilla ice cream 2	5.90
2-scoop ice cream vanilla, chocolate, salted caramel, citrus, strawberry and green apple 2	5.90

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| 1. Fish | 2. Lactose | 3. Gluten | 4. Egg | 5. Sulphites | 6. Molluscs |
| 7. Crustacean | 8. Soy | 9. Mustard | 10. Celery | 11. Sesame | 12. Nuts |