

To share

Cantabrian anchovy on seaweed bread, dehydrated tomato, smoked butter and Kalamata olive. 1 pc. 1-2-3-8	3.95
Iberian ham croquette. 1 pc. 2-3	2.80
Roast chicken croquettes. 5 pcs. 2-3-4	10.50
Cod fritter with olive tapenade mayonnaise and flower honey. 1 pc. 1-2-3-4	6.50
Grilled rock mussels with their own juices 1-2-5-6	12.50
Freshly made cod omelette 1-4-5-12	14.90
Grilled black sausage with caramelized crystal peppers 5	15.20
National wagyu carpaccio, fried capers, grated parmesan and vitello sauce 1-2-3-4-8	16.90
Catalan-style roasted snails with traditional picada sauce 2-3-5-8-12	18.90
Selection of artisanal Catalan cured meats 2	16.90
Selection of local cheeses with walnuts, quince paste and toasted bread 2-3-12	19.90
Hand-carved Iberian ham	24.90
Aged beef tenderloin tartare with mustard dressing and carasau bread 1-3-4-5-8-9	19.50
Red tuna tartare with avocado cream, sweet potato purée and trout roe served with toasted bread 1-3-5-8-11	19.50
Grilled red prawn 2-5-6-7	15.90
Country-style bread 3	3.90
Grilled coca bread with tomato 3	4.20

1. Fish

7. Crustacean

2. Lactose

8. Soy

3. Gluten

9. Mustard

4. Egg

10. Celery

5. Sulphites

11. Sesame

6. Molluscs

12. Nuts

From the garden

Artichoke heart with free-range egg yolk, Iberian pork jowl and romesco sauce 2-3-4-5-12	7.50
Cold tomato cream with sardines, hazelnuts and Iberian ham 1-3-5-12	11.20
Seasonal tomato salad dressed with pickles and homemade marinated tuna 1-3-5-8	15.50
Traditional escalivada with anchovy and romesco sauce 1-3-5-8-12	14.20
Burrata with cured meat, peach, lamb's lettuce, red pesto and honey mustard vinaigrette 2-3-5-8-9-12	15.90
Green gazpacho with white asparagus and smoked eel 1-5	16.50
Our style smoked cod esqueixada 1-3-4-5-8	17.90

Traditional Catalan cuisine

Traditional Catalan stew with beef tripe, trotters and chorizo 1-2-5	14.90
Roast meat cannelloni with parmesan cream, sautéed mushrooms and meat jus 2-3-4-5	17.50
Creamy porcini rice with 100% Iberian pork presa 2-3-4-5	18.90
Traditional Catalan beef stew with porcini mushrooms 2-3-5-12	19.50
Pig's trotters with snails 2-3-5-12	21.90
Beans in green sauce with hake cheeks 1-2-3-5-6	21.90

Grilled Fish

Grilled cod loin with cava sauce, fried artichoke and 100% Iberian pork jowl 1-2-5	23.50
Octopus with Puigpedrós cheese parmentier and our signature dressing 2-3-5-6-8-11	22.90
Our monkfish stew with potatoes, mussels and prawns 1-2-3-5-6-7-8-12	25.00
Butterflied grilled sea bass with garlic dressing, potatoes and peppers. For 2 people, price per person. 3-5-8	23.00 p.p.
Grilled red tuna chop with meat jus, potatoes and fried peppers. For 2 people, price per person. 1-3-5	25.00 p.p.

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Grilled meats

Country-style sausage with Santa Pau beans and Padrón peppers 2-4-12	15.50
Boneless free-range chicken thigh with samfaina, potatoes and Padrón peppers 3	15.90
T-bone steak beef burger with fries, Padrón peppers and roasted peppers 3	17.90
100% Iberian pork pluma with potato parmentier, fresh herb chimichurri and Padrón peppers 3-5-8	21.90
National wagyu skirt steak with chimichurri, potatoes and peppers 3-5-8	25.90
Lamb chops with fries and peppers 3	26.90
National aged beef tenderloin with potato parmentier, meat jus, Padrón peppers and caramelized peppers 2-3-5	28.90
Ribeye steak from Wagyu beef, beef jus, roasted potatoes and Padrón peppers 2-3	39.90
Boneless beef striploin (400g). Served with fries, Padrón peppers and roasted peppers 3	42.00
National Friesian beef T-bone steak with fries, Padrón peppers and roasted peppers 3	80.00
Basque Country T-bone steak with fries, Padrón peppers and roasted peppers 3	85.00
Galician blonde beef T-bone steak with fries, Padrón peppers and roasted peppers 3	90.00

Extra Side Dishes

Santa Pau beans 2-12	5.00
French fries 3	5.00
Padrón peppers 3	5.00
Roasted and confit peppers	6.00

Desserts

Homemade chocolate truffles (5 pcs) 2-4	5.60
Baked cheesecake with red berries 2-3-4-12	7.50
Homemade chocolate lava cake with toasted bread 2-3-4	7.50
Drunken Torrija with Duque de Alba Cream 2-3-4-5	7.50
Lemon cream mille-feuille with red berries and vanilla ice cream 2-3-4	7.50
Catalan cream 2-4	6.00
Osmotized pineapple with lime zest and vanilla ice cream 2	5.90
Two-scoop ice cream 2 vanilla, chocolate, salted caramel, citrus, strawberry and green apple	5.90

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