

Gilda (D,L) 8€/2un

Fish and shrimp croquette (A,B,D,G,I,L,N) 3,5€/un

Cured scallop, olive juice and orange (B,N) 7€/un

Iberian ham from Extremadura with flatbread and tomato (100gr)(A) 28,50€

Cottage chesse, tomato pesto, anchovies and mustard leaves (D,G,H,J) 19€

Roasted leeks, smoked burrata and romesco sauce (G,H,L) 17,50€

“Escalivada” Roasted eggplant and red pepper with marinated blue fish (D,L) 18€

Beef carpaccio with mushroom vinaigrette, pine nuts, mustards and cheese (A,G,H,J,L) 18,50€

Grilled chestnut mushrooms, hummus, miso and almonds (H, K, L –Vegà) 19,50€

Roasted artichokes, bone marrow and sea urchin (B,G,D,I,L,N) 18€

Veal sweetbreads, cauliflower pure and caviar (D) 22€

Squid and Monkfish Rice (paella or casserole) Min 2 people (B,D,I,L,N) 25,50€

“Fideos” (Short noodles) with pork rib, sausage, and cantharellus A,H,I,L) 22€

Fresh fish of the day, endive and fennel (D) P.S.M. €

Cod, chard and sobrasada (A,D,I,L) 28€

Oxtail cannelloni, tupinambo puree and sage (A,C,H,I,L) 25€

Beef tataki, potato, pepper and mustard (L,J) 34,50 €

Wild boar civet, celery and potato (H,I,L) 25,50€

“Callos” Stewed cow head, foot and gut (L) 19€

DESSERTS

Catalan cheese board (A,G,H) 16€

Creamy of cheese with strawberries and cookie (A,G) 9,50€

Chocolate cake, oil and salt (A,C,G,H) 10€

Homemade flan with vanilla ice cream and caramel (C,G) 9,50€

Rice pudding with coconut milk, citrus pell and mango (A,C,H) 9,50€

Ice Creams and Sorbets 3,5€/ball

The iced glass 6€

Flatbread with tomato and olive oil 4,80€

Rustic bread 2,50€

Gluten-free bread 3,10€

ALLERGIES

A (cereals containing gluten) | B (crustaceans) | C (eggs) | D (fish) | E (peanuts) | F (soybeans) G (milk) | H (nuts) | I (celery) | J (mustard) K (sesame seeds) | L (sulphites) M (lupin) | N (molluscs)