SEASONAL MENU

STARTERS

Tomato rubbed ccrystal bread | 4€ / 4 units
Iberian ham with Solà coca flatbread (½ portion) | 14€
Piparra pepper gilda with anchovy and fresh anchovy | 4€/each
Homemade croquette | 2.5€/each
Cream cheese bite with pistachios and sun-dried tomato | 3€/each

FIRST COURSES

Fennel salad with spinach, citrus fruits, roasted apple and hazelnuts
Burrata with roasted beetroot, orange and pistachios
Beef carpaccio with rocket, Parmesan and mustard vinaigrette
Homemade marinated salmon
Vegetable timbale with romesco sauce
Pumpkin and carrot soup with beetroot oil and walnuts
Artichoke flower with egg yolk, guanciale and potato purée
Pumpkin ravioli with toasted almonds
Cod brandade cannelloni
Fettuccine with mushroom carbonara and parmesan
Fried eggs with Iberian ham and crispy potatoes

MAIN COURSES

Chargrilled salmon with candied citrus and guacamole
Confit cod with cauliflower cream and red garlic oil
Stewed squid with peas
Chargrilled monkfish with a mild almond romesco sauce and roasted tomatoes
Rockfish suquet with clams
Brothy noodles with pork ribs, black *butifarra* sausage and *perol* sausage (minimum 2 people)
Beef fricandó with mushrooms and rice
Chargrilled Iberian pork secreto
Roasted pork ribs with a crust of spring garlic
Roast lamb shank
Roasted stuffed chicken
Chargrilled sole (supplement +€8)
Chargrilled turbot (supplement +€10)
Chargrilled beef tenderloin (supplement +€8)

DESSERTS

Fresh fruit salad
Homemade yogurt with roasted apple, cinnamon and almond crumble
Tocino de cielo with cream
Catalan cream with pomegranate
Homemade cheesecake with red berries
Orange sponge cake with ginger and citrus syrup
Chocolate fondant (supplement +€1)
Grilled Girona xuixo with chocolate cream (supplement +€2)

32€ per person

drinks not included

LUNCH MENU (from Monday to Friday)
Reduced Menu **16€** – 1 starter + 1 dessert + water + 1 glass of wine or draft beer + bread
Reduced Menu **24€** – 1 main course + 1 dessert + water + 1 glass of wine or draft beer + bread

VAT included

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RICE MENU

STARTERS TO SHARE

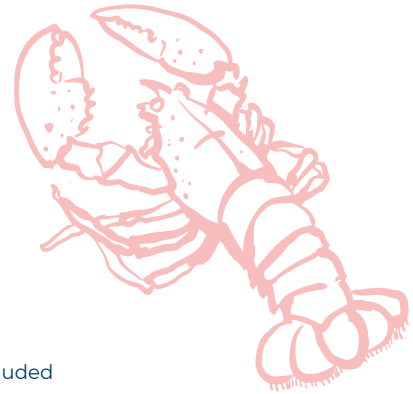
Burrata with roasted beetroot, orange and pistachios
Salmon tartare with guacamole and gherkin mayonnaise
Artichokes, black pudding and aioli

MAIN COURSES (choice of)

Dry rice with cuttlefish and prawns
Rice with mushrooms and vegetables
Black rice with cuttlefish and queen scallops (5€ supplement)
Rice with dry-aged sirloin and mushrooms (10€ supplement)
Dry rice with blue lobster (15€ supplement)

DESSERTS (choice of)

Fresh fruit salad
Chocolate cream mille-feuille
Homemade cheesecake with red berries



38€ per person

Minimum of 2 people (the entire table must order the menu) | Drinks not included

CHILDREN'S MENU

MAIN COURSE

Vegetable cream soup
Pasta with tomato sauce
Chicken escalope
Ham and cheese pizza
Beef burger
Breaded hake
Grilled fish

DESSERTS

Fresh fruit salad
Chocolate fondant
Ice cream

15€ per person

Children's menu for children up to 10 years old | Drinks not included

VAT included

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