

TO SHARE

Toasted brake wheat bread with tomato	3,50€
Catalan artisan cheese assortment	14€
Cantabrian anchovies	2,50€/filet
Iberian ham croquettes	3€/u.
Olot style potatoes	3€/u.
Cod fritters, green pepper and romesco sauce	3,50€/u.
Cod fish, piquillo pepper and beef ham puff pastry	6€/u.
Duck liver fritters with duck ham	6,50€/u.
Garlic shrimp pancake	6,50€/u.
Matured beef pickle with almond oil	12€
Sautéed baby red shrimps with garlic oil	19€
Shell casserole	24€

STARTERS

Onion soup, poached egg and mushrooms	14€
Scallops and corn	24€
Puff pastry with aubergine, blue cheese and pesto	14€
Beans, barbel and tripe codfish	18€
Potato and sausages terrine with roast sauce	15€
Red shrimp macaroni gratin	19€
Roast cannelloni with duck liver cream	14€

*** Bread and appetizers service 3,50€ per person**

*** Bread repeat 1,50€ per person**

MAIN COURSES

Cod fish 100%	24€
Monkfish, roast garlic, potatoes, tomato	25€
Sea bass, ñoquis and broccoli	24€
Tuna cheek, vegetables and "beurre blanc"	23€
Duck and blood sausage rice	21€
Pork mellow and mashed carrots	19€
Roasted veal sweetbread	21€
Roasted beef Rib	24€
Charcoal grilled Black Angus beef loin	25€

WHOLE PIECE

Wild fish from fish market	75€/kg
Baked suckling lamb shoulder	56€
Grilled beef steak (30 days of maturation)	72€/kg

SIDE DISHES

French fries	5€
Grilled lettuce hearts	6€
Sautéed red peppers	6€
Baked potato	6€

*** In case of allergies please let us know**

*** All prices include 10% VAT**