APPETIZERS		MEATS	
Spanish ham croquette	3,50 €	Veal tripes with chickpeas and spicy "chorizo"	18,00 €
Anchovy from Cantabria with Cabernet vinegar	6,50 €	Lamb brains in black butter	19,00 €
Spanish ham	24,00 €	Ox tail stew with red wine, mashed potato	25,00 €
		Veal Steak Tartar with fried potatoes	26,00 €
		"Tagliatta" Hot beef carpaccio with mediterranean herbs	30,00 €
STARTERS		Grilled fillet of beef with fried potatoes	32,00 €
		Lamb chops roasted with quince and sweet potato	36,00 €
Traditional catalan meat canneloni	15,00 €	Roast baby goat with small onions	39,00 €
Tomato salad with onion and capers	15,00 €		
Mix of mushrooms with white sausage	18,00 €	ARTISAN BREAD	
Raviolis with sausage and duck liver	18,00 €		
Artichoke hearts with sunchoke and duck liver	19,00 €	"Coca" Bread with tomato and virgin olive oil	1,50 €
Baby broad beans with calamari and mint	20,00 €	Artisan baguette or olive bread	1,25 €
Bloc of foie gras with lemon curd	24,00 €	Gluten free bread	2,50 €
Cauliflower cream with poached egg and caviar	24,00 €	Gluten free bread with tomato and virgin olive oil	3,50 €
Porcini in papillote with duck liver and armagnac	30,00 €		
		DESSERTS	
FISH AND SEAFOOD			
		Catalan cream with burned sugar	7,00 €
Fried codfish with white beans	27,00 €	Chocolate coulant	12,00 €
Seabass tartar with parsley oil	29,00 €	"Torrija" Bread pudding with vanilla ice cream	10,00 €
Bluefin tuna carpaccio with soia and lime	32,00 €	Clafoutis of pear with rosemay ice cream	10,00 €
Fillet of bluefin tuna grilled with tomato coulis	32,00 €	Lemon pie	8,50 €
"Suquet" Monkfish stew with potatoes	33,00 €	Mandarin ice cream	6,00 €
Grilled wild Turbot with vegetables	38,00 €		
Red prawns tartar	38,00 €	Tip is not included,	
Grilled prawn with sea salt	12,00 €	10% tax (IVA) included.	
		If you have any allergie, please tell us to give you proper advice	

