

GOURMET TASTINGS



Special spicy potatoes (bravas)
Unas bravas diferentes
8,00 €

Roast chicken Croquettes
Croquetas de rustido
8,50 €

Cuttlefish croquettes in their ink, and
green pepper
Croquetas de sepia...
9,50 €

Croquettes of black trumpets 
Croquetas de trompetas negras
8,50€

Mexican timbale of guacamole and chilli
10,50 €

Chicken breadcrumbs crunchy wings curry and
coconut
Alitas de pollo
9,50 €

Tempura cod cubes with honey and figs
Dados de bacalao en tempura...
12,00 €



Red tuna marinated and mustard vinaigrette
Soasado de atún...
12,50 €


Octopuss "á feira"
Pulpo a feira
14,00 €

Lobster with garlic alioli and honey
Cigalas del 0 con alioli de ajo escalivado y miel
16,00€

Half a dozen from Delta prawns
Medio docena de langostinos del Delta
16,00€

Fried Little squids Andalusian style
Chipirones a la andaluza
12,50 €

Grilled mussels
Mejillones a la brasa
12,00 €

Sautéed of vegetables with soya
and sesame 
*Verduras salteadas con soja
y sésamo*
11,50 €




10% v.a.t. included

Reglament (EU) N° 1169/2011 If you have any kind of allergy please let us know.

SALADS AND TRADITIONAL CATALAN BREAD



Saumon marinated salad
Ensalada de salmón marinado y vinagreta de piñones
12,00 €

Green salad (also option )
Ensalada de conca de Tordera
11,00€

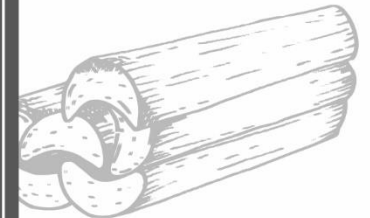
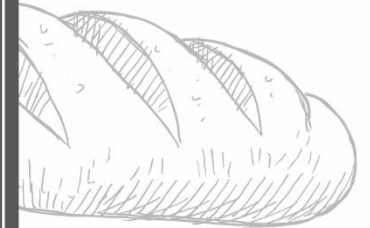
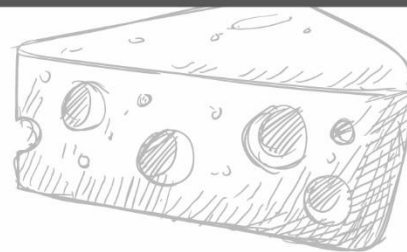
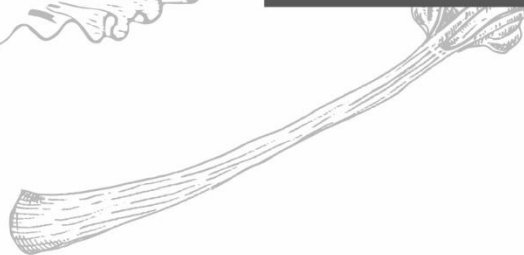
Cured ham and traditional catalan bread with tomato
Paletilla de jamón ibérico y coca de pan...
17,50 €

Cheese assortment with nuts and marmalade
Surtido de quesos con frutos secos y mermelada
16,00 €

Iberian cured ham, mushrooms, olive, pine nuts and "Tou de Til·lers" cheese
Coca de paletilla ibérica, gírgolas, piñones y queso...
15,90 €

Grilled vegetables on toasted bread with "Ortiz" tuna (option )
Coca de escalivada y bonito del norte Ortiz
14,00 €

Flatbread with tomatoes and olive oil 
Ración de pan con tomate
2,80 €



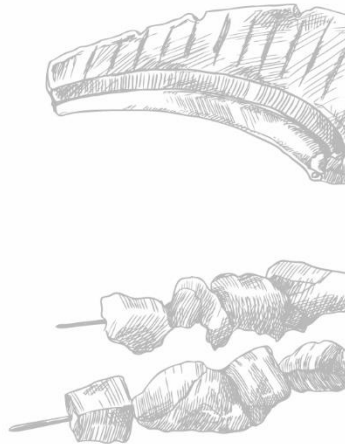
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OUR MEAT AND FISH CORNER



MEAT



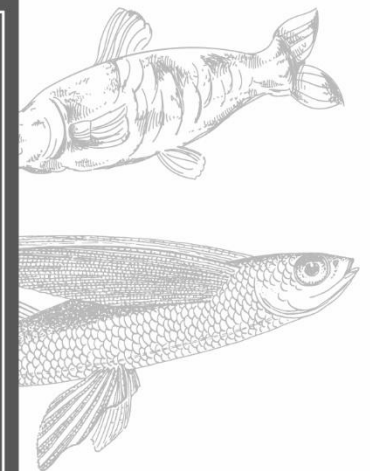
Grilled beef steak "Entrecôte" 400 grs. Girona's origin 19,00 €
Steak stone grilled to share (1 kg aprox) Chuleton Txogitxu a la piedra a compartir (1 kg aprox) 45,00€
Grilled duck magret, marinated with mirin soybean and orange 17.50€
Grilled iberian feather, a touch of ratafia and straw potatoes Pluma ibérica a la brasa, un toque de ratafía y patatas paja 18,00€
Beef burger night 200grs cheddar cheese, guacamole and pico de gallo served with potatoes fries 15,00€
Quinoa, lentils, soy and curry grilled burger 🌱 12,00 €



FISH



Supreme of seared salmon in roble wood 18,00€
Grilled monkfish with sauteed vegetables <i>Rape a la brasa...</i> 19,50 €
Supreme corvina, creamy avocado and tomato mince, celery and lime 18,00€
Grilled octopus with potatoes, olive oil and smoked red pepper Pulpo... 19,50 €



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... ENDING WITH DESSERTS



DESSERTS

White chocolate Coulant, and dark chocolate ice cream / *Coulant de chocolate*
6,30 €

White chocolate and praline / *Capricho de chocolate blanco y praline*
6,00 €

Catalan dessert: bread with chocolate, oil and salt / *Chocolate con aceite y sal*
6,00 €

Peaches in syrup with vanilla ice (also option 🍋) / *Melocotón en almíbar*
6,00 €

Green tea biscuit, coconut, passion fruit and yuzu mousse / *Bizcocho de té verde*
6,00 €

Soufflé ice cream of imperial mandarin / *Soufflé de mandarina*
6,00 €

Catalan cream / *Crema catalana*
6,00 €

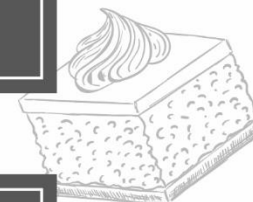
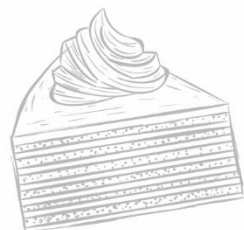
Rocher of chocolat with milk 6,30 €

Ice creams by Sandro Desii

Mascarpone and raspberry 🍓 - Citrus and raspberry 🍓

Sacher cake - Vanilla 🍓 - Toasted almond 🍓

4,50 €



RECOMENDED LIQUORS

Gramona Vino Glass Gewürztraminer (D.O. Penedès)
3,50 €

Floralis Moscatel de Torres (D.O. Penedès)
2,50 €

Dolç Mataró (D.O. Alella)
3,50 €

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