

TOASTED SANDWICHES

- o Cheese paste and truffle sandwich 4,80 €
- o Garrotxa goat cheese and black bull (kind of Catalan sausage) sandwich..... 5,20 €
- o Ceretan blue cheese and figs sandwich 5,20 €

TAPAS

- o Spicy potatoes with Tabasco 4,90 €
- o Spicy potatoes without Tabasco 4,90 €
- o Meat croquette (unit)..... 1,60 €
- o Octopus with creamed potato, red pepper and crispy bacon 10,60 €
- o Escalivada with anchovies from L'Escala with black olives pie 9,80 €
- o Red prawn raviolis with pickled wild mushrooms and pine nut vinaigrette 9,90 €
- o Lingot of foie gras and caramelized apple with carpaccio of figs and hazelnuts .. 11,90 €
- o The aubergine tartare with smoked sardine and romesco green..... 8,90 €
- o The creamy broccoli with egg at low temperature, horn of plenty mushrooms,
truffle oil and Iberian cured ham..... 5,80 €
- o Diced smoked salmon with raspberry and pickles 9,30 €
- o Anchovies from L'Escala with extra pure olive oil..... 8,50 €
- o White anchovies with oil and vinegar and romesco sauce 8,10€

PLATTERS

- o Catalan shepherd's cheese platter..... 9,70 €
- o Iberian cured ham platter 9,70 €

SALADS AND SOUPS

- o Soup of the day 5,40 €
- o Burrata salad with mushrooms in the vinaigrette 11,80 €
- o Changurro (cooked spider crab) salad and zucchini with beet mayonnaise 9,80 €
- o The avocado, creamy pumpkin and sweet potato with creamy goat cheese and pomegranate vinaigrette 8,90 €

CASSEROLES

- o Tuna tataki with bittersweet sauce 11,30 €
- o Small stuffed squid with mushrooms and white wine sauce from Penedès 14,80 €
- o The monkfish in tempura with orange emulsion 13,80 €
- o Pickled cod with chickpea hummus and bittersweet sauce 13,90 €
- o Duck confit cannelloni with foie sauce 13,70 €
- o Duroc pork rib chop with soya and honey sauce and aubergine 12,20 €
- o Boneless shoulder of lamb with Oporto sauce and apple tatin 14,40 €
- o Veal low temperature cooked with black olives sauce 10,30 €
- o The cava roasted chicken with horn of plenty mushrooms 10,30 €
- o The garrison terrine with Cumberland mandarin sauce 19,70 €

BREAD

- o Catalan bread, with or without tomato 2,40 €

DESSERTS

- o Chocolate, oil and salt 4,50 €
- o Pancakes hazelnut and honey *Alemanya* with *Ètim Verema tardana* wine 4,20 €
- o Tiramisu mousse with chocolate ice cream 5,50 €
- o Chocolate and matcha tea truffles 3,40 €
- o Cottage mousse with red berry 5,20 €
- o *Santa Teresa's* caramelized pain perdu with toffee and biscuit ice cream 6,20 €
- o Three assorted sorbet balls 4,20 €

DESSERT WINS

- o Muscatel 2,50 €
- o Verema tardana Grenache (Coop Falset) 3,00 €
- o Ratafia Rosset 2,50 €

Ask our chefs in the case of you have any food allergies.