

TOASTED SANDWICHES

- o Cheese paste and truffle sandwich 4,80 €
- o Ceretan blue cheese and figs sandwich 5,20 €
- o Cheese made with raw milk and head of pork loin 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 Red prawn raviolis with pickled wild mushrooms and pine nut vinaigrette 9,90 €
- o Octopus with creamed potato, red pepper and crispy bacon 10,70 €
- o The aubergine tartare with smoked sardine and romesco green..... 8,90 €
- o Asparagus “cojonudos” with codfish mousse, velouté of truffle and sheep cheese 11,90 €
- o Calçots in batter with two romescos (spring onions with Catalan nut, red pepper, tomato, and garlic sauce)..... 8,60 €
- o Eggs with baby vegetables and cheese of La Xiquella..... 8,60 €
- o Artichoke, foie micuit and truffle melanosporum pie (2 units)..... 14,80 €
- o Anchovies from L'Escala with extra pure olive oil..... 8,50 €

PLATTERS

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

SALADS AND SOUPS

- o Soup of the day 5,60 €
- o Artichokes, anchovies, piparra peppers and sheep cheese salad..... 9,90 €
- 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 Codfish with cauliflower purée and green olives sauce 13,90 €
- o Cuttlefish a la bruta with artichokes 12,80 €
- o Pickled chicken wings with red prawn sauce..... 8,90 €
- o Duck confit with red berry sauce 13,90 €
- o White kidney bean with veal cheek and red wine pickled 12,50 €
- o Big meatball of deer with bourbon sauce..... 11,80 €
- o Roast meat and foie cannelloni with truffle melanosporum 17,60 €
- o Duroc pork rib chop with soya and honey sauce and aubergine 12,20 €
- o Boneless pork trotter with horn of plenty mushrooms 12,80 €