

## TAPAS

- o The escarole salad, creamy pumpkin, *El Xillu* anchovies, *Bauma* goat cheese and pomegranate vinaigrette ..... 9,80€
- o The aubergine tartare with romesco green sauce and smoked sardine ..... 9,80€
- o Our roast meat croquette ..... 1,70€
- o Boletus parmentier, low-temperature egg and boneless duck confit ..... 10,80€
- o Truffle sandwich with cheese paste *Manyac de La Xiquella* ..... 5,50€
- o Red prawn ravioli with candied wild boletus, pine nuts vinaigrette and pistachio ..... 12,40€
- o Octopus with creamy potato, crispy bacon and sweet paprika ..... 12,90€
- o Beef tartare steak toast (2 units) ..... 8,90€
- o The Iberian ham table ..... 10,50€

## CASSEROLES

- o Cod loin confit with romesco sauce and sautéed chanterelles ..... 14,90€
- o The squid stuffed in Catalan with prawns ..... 15,60€
- o Duck confit and mushroom cannelloni with foie sauce ..... 12,90€
- o Duroc pork ribs in two stews, soy sauce and honey and eggplant ..... 13,20€
- o *Fricandó* of veal with wild mushroom of La Cerdanya ..... 11,50€
- o The boneless old cow's tail with horn of plenty mushrooms and parmentier ..... 17,80€

## BREAD

- o Catalan bread ..... 2,30€
- o Catalan bread with tomato ..... 2,80€

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

## DESSERTS

- o Chocolate, oil and salt .....5,50€
- o Homemade cheesecake with berry confit .....6,00€
- o Torrija (caramelized pain) with toffee and and mascarpone and fig ice cream .....7,00€
- o Ceret blue cheese "Molí de Ger" with sweet Grenache DO Empordà .....7,60€
- o The sorbet of the day .....4,00€

## SWEET WINES AND LIQUEURS

- o Torre de Capmany Garnatxa de L'Empordà /Pere Guardiola .....3,50€
- o Ratafia Russet .....3,00€

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