

## TAPAS

- o Our roasted meat croquette ..... 1,70€
- o Truffle sandwich with cheese paste *Manyac de La Xiquella* ..... 5,50€
- o The aubergine tartare with romesco green sauce and smoked sardine ..... 9,80€
- *Trinxat* (chopped potato, cabbage and bacon) with perol sausage ..... 8,50€
- Candied and roasted artichokes with low-temperature egg and Iberian ham ..... 10,80€
- o Red prawn ravioli with candied wild boletus, pine nuts vinaigrette and pistachio ..... 12,40€
- o *Calçots* and prawns in tempura with romesco and soy sauces ..... 12,40€
- Octopus with creamy potato, crispy bacon and sweet paprika ..... 12,90€
- Steak tartar toast (2 units) ..... 9,20€

## CASSEROLES

- o Candied cod loin with mushroom sauce and artichokes ..... 14,90€
- o The squid stuffed in Catalan with prawns ..... 15,60€
- Artichokes stuffed with old cow's tail with roast sauce (2 units) ..... 12,00€
- Duck confit and mushroom cannelloni with foie sauce ..... 12,90€
- o Duroc pork ribs in two stews, soy sauce and honey and eggplant ..... 13,40€
- o Boneless roasted chicken in cava with horn of plenty mushrooms and parmentier ... 11,50€
- **Dishes with melanosporum truffle supplement + € 3**

## 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€

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