

## TAPAS

- o Our roasted meat croquette ..... 1,90€
- o Truffle sandwich with raw cow's milk cheese *Ermesenda d'Eroles* ..... 5,90€
- o The aubergine tartare with green romesco sauce and smoked sardine ..... 9,90€
- o Tomato salad, tuna belly and spring onion ..... 10,50€
- o L'Escala *El Xillu* anchovies with extra virgin olive oil ..... 10,50€
- o The table of Iberian cured ham ..... 12,50€
- o Zucchini cannelloni with cod brandade and spring onion vinaigrette ..... 12,50€
- o Red prawns ravioli with candied wild boletus, pine nuts vinaigrette and pistachio ..... 12,90€
- o Octopus with creamy potato, crispy bacon and sweet paprika ..... 13,80€

## CASSEROLES

- o Sea and mountain: prawns with bacon and mushroom parmentier ..... 13,90€
- o Catalan style stuffed squid with prawns ..... 17,50€
- o Fricandeau veal with wild mushroom and basmati rice ..... 13,50€
- o Duroc pork ribs in two cookings, soy sauce and honey and eggplant ..... 13,90€
- o Duck confit and mushroom cannelloni with foie sauce ..... 13,90€

## BREAD

- o Catalan bread ..... 2,40€
- o Catalan bread with tomato ..... 2,90€

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

## DESSERTS

- o Chocolate, oil and salt .....5,50€
- o Yogurt mousse with “little things” .....5,50€
- o Homemade cheesecake with berry ice cream .....6,00€
- o Torrija (caramelized pain) with toffee and mascarpone and fig ice cream .....7,00€
- o Ceret blue cheese "Molí de Ger" with sweet Grenache DO Empordà .....8,00€

## SWEET WINES AND LIQUEURS

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