

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 The table of Iberian cured ham 12,50€
- o Escalivada toast with anchovy and quail egg (2 units) 6,00€
- 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 Confit cod loin with chickpeas and "*botifarra de perol esparracada*" 15,80€
- o Catalan style stuffed squid with sauteed chanterelles 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 14,50€
- 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 redberry confit de fruits and Maria cookie 5,50€
- o Homemade cheesecake with vanilla 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€

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