

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 Anchovies from L'Escala "El Xillu" with extra virgin olive oil/ *Boquerones* (white anchovies) with romesco sauce and pistachios 10,90€
- o The table of Iberian cured ham 12,50€
- o Candied and roasted artichokes with egg at low temperature and parmetier truffle ... 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 Cod loin confit with romesco and artichokes 15,80€
- o The squid stuffed with chanterelles and prawns with rice 18,50€
- o Fricandeau veal with wild mushroom and french fries 13,70€
- o Duroc pork ribs in two cookings, soy sauce and honey and eggplant 14,70€
- o Crispy pig's trotter cannelloni and black sausage with perigourdine sauce 15,90€

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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