

To Tapear

Truffled duck croquette	3.2
Braised ribeye croquette	2.2
Roasted eggplant tartare with green romesco of hazelnuts and almonds and gratinated smoked sardine	11.2
Acorn-fed Iberian ham platter	19.5
Assorted cheese platter with jam and walnuts	12.5
Pumpkin cream with raw milk cheese dice	7.95
6 Red shrimp ravioli with confit mushrooms, grated pistachio, and pine nut vinaigrette	14.6
6 Sautéed octopus with cured bacon, La Vera paprika, olive oil, and potato parmentier	14.95
Artichokes stuffed with green garlic and baby squid with roasted pepper sauce	15.9
Truffled sandwich with raw milk cheese	6.9
Capiota from Tarragona with chickpeas, ham shavings and Vic sausage	14.6

The Bread

Coca bread	2.45
Coca bread with tomato	2.95

6 *Our recommended options*

Dishes & Stews

6	Slow-cooked cod with caramelized apple segments and honey and walnut sauce	19
	Monkfish stew with sliced potatoes and sauce of scarlet shrimp, prawns, and clams	19.1
	Duroc pork ribs cooked twice with soy sauce, honey, and eggplants	16.15
6	Low-temperature deer stew with chestnuts, truffle, and diced sweet potato	16.4
	Veal shoulder fricandó with moixernons mushrooms and homemade potatoes	16.7
	Timbale of tender oxtail stew, shredded with wild St. George's mushrooms, sweet potato bravas and Oporto reduction	19.2
	Duck confit cannelloni with Perigourdine sauce, pear, mushrooms, truffle, and porcini sauce	15.95
	Braised duck confit with nut and honey sauce	19.1
	Turbot supreme with cava and saffron sauce And asparagus tips	19.2

The Desserts

6	Olive oil ice cream in a sea of chocolate with wafer shavings	6.2
	Baked cheesecake with red fruit jam and chestnut	6.55
	Sweet potato ice cream with caramelized almonds	6.95
	French toast with toffee and mascarpone and fig ice cream	6.95
	XL coconut flan with chocolate coulis	6.2

Sweet wines and liqueurs

	Torre de Capmany Garnacha de L'Empordà / Pere Guardiola	3.5
	Ratafia Russet	3