



Plats, platillos
& *Platets*

c a n *6* o n e t a

To Tapear

Braised ribeye croquette	2,48
Truffled duck croquette	3,3
Cured beef croquette	2,72
Cherry gazpacho	3,79
Buffalo mozzarella salad with romesco sauce	12,59
Roasted eggplant tartare with green romesco of hazelnuts and almonds and gratinated smoked sardine	11,63
Acorn-fed Iberian ham platter	20,26
Assorted cheese platter with jam and walnuts	14,30
6 Red shrimp ravioli with confit mushrooms, grated pistachio, and pine nut vinaigrette	16,97
6 Sautéed octopus with cured bacon, La Vera paprika, olive oil, and potato parmentier	15,84
Truffled sandwich with raw milk cheese	6,89

The Bread

Coca bread	2,45
Coca bread with tomato	2,95

Dishes & Stews

6 Slow-cooked cod with caramelized apple segments and honey and walnut sauce	19,75
Monkfish stew with sliced potatoes and sauce of scarlet shrimp, prawns, and clams	21,15
Duroc pork ribs cooked twice with soy sauce, honey, and eggplants	16,78

Prices in euros. VAT included. We inform our customers that they can take away, at no extra cost, anything they have not consumed during their meal, in order to reduce food waste. Please ask our staff. Notice: our dishes may contain traces of allergens listed in EU Regulation 1169/2011. If you have any food intolerances, please let us know and we will offer you an alternative.

	Veal shoulder fricandó with moixernons mushrooms and homemade potatoes	17,35
6	Low-temperature deer stew with chestnuts, truffle, and diced sweet potato	17,04
	Timbale of tender oxtail stew, shredded with wild St. George's mushrooms, sweet potato bravas and Oporto reduction	19,96
	Duck confit cannelloni with Perigourdine sauce, pear, mushrooms, truffle, and porcini sauce	18,77
	Oxtail cannelloni with truffle béchamel	16,61
	Catalan-style chicken	16,37
	Braised duck confit with nut and honey sauce	18,77
	Turbot supreme with cava and saffron sauce and asparagus tips	19,96

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
	French toast with toffee and mascarpone and fig ice cream	6,05
	Glazed pineapple with Catalan cream and biscuit crumble	6,16

Sweet wines and liqueurs

	Torre de Capmany Garnacha de L'Empordà / Pere Guardiola	3,5
	Ratafia Russet	3

6 *Our recommended options*