
WELCOME

Artichoke with egg, smoked cheese and truffle 15,50

Airbag of tuna, Iberian ham and garlic black
(3 units) 14,00

Fried artichoke 9,90

Charcoal refined goat cheese, mushrooms and fresh
truffle 15,00

Creamy iberian ham croquettes (6 units) 11,60

Portobello, truffle and idizabal croquettes
(6 units) 11,60

Anchovy with smoked butter (4 units) 14,40

Our bravas potato churros 10,50

Fried eggs with squid 15,00

Mushroom, cheese and tartufata carpaccio 12,50

Our open omelette with cod and peppers from the
register 14,50

Iberic ham 19,50

Beef carpaccio with foie 19,50

RICE AND PASTA

Llauna Carnaroli rice with cuttlefish and
prawns 19,20

Truffled fresh tagliolini 16,00

Beef ravioli with parmesan 16,90

Creamy mushrooms Arborio rice 16,80

STARTERS & GREENS

Braised sweet potato, feta cheese, chickpeas
crunchy and mint 13,50

Lentil salad, bocconcini and smoked sardine 14,80

Wheat gluttony salad with pesto, piquillo and
northern gluttony 16,70

Vegetable curry with shrimps 16,50

Burrata pugliese with tomato tartare 18,50

Flamed leek with romesco, black garlic, hazelnuts,
smoked sardine and vanilla 12,00

Iberian pork dumplings, vegetables, cilantro,
peanuts and hoisin (5 units) 14,60

FISH

- Prawn carpaccio** with pesto 19,20
- Chargrilled croaker** with peas curry 19,00
- Grilled sea bass** santurce style 28,00
- Tuna tartare** with avocado, mango, purple onion, tomato & coriander 17,50
- Octopus** with huancaína sauce 19,50

MEAT

- "Rosita"** veal steak sandwich 19,40
- Classic beef** steak tartar 19,50
- Chicken fajitas** 15,50
- Hot beef carpaccio** with herbs 17,00
- Grilled Mordisco hamburger** with mushrooms or cheese sauce 15,50
- Beef milanese** 19,00
- Charcoal picanton** chicken with baby potato 16,20
- Crispy duck** with cucumber, onion and hoisin 20,50
- Chicken pallarda** with dried tomatoes 15,80

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- DESSERT**
- Cheesecake** 7,20
- Roasted pineapple** 6,50
- Carrot cake** gluten free 7,00
- Torrija** with ice cream 8,00
- Ice cream** 6,00
- White and dark** chocolate ganache 8,00

ASK FOR OUR DAILY DISHES

AND OUR SPECIAL COCKTAILS

Great glasses of wine

WHITE WINE

Fresh and fruity

Petit Caus D.O PENEDES ECOLÓGICO CAN RAFOLS	4,50	25,00
Val do Galir GODELLO D.O VALDEORRAS VIRGEN DEL GALIR	4,75	27,50
Pazito Albariño D.O RIAS BAIXAS MURRIETA	4,50	25,00
La Burlona D.O RUEDA DULCES UVAS	4,00	21,00

Body and dry

Quinta Apolonia CASTILLA Y LEON BELONDRADE	7,50	36,50
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RED WINE

Fresh and fruity

Bancal del Bosc D.O MONTSANT VINYES DOMENECH	4,25	24,50
Ca N'Estruc D.O MONTSANT CA N'ESTRUC	4,75	27,50

Body and dry

Marques de Murrieta D.O RIOJA MARQUES MURRIETA	5,25	29,00
Condado de Oriza D.O RIBERA DUERO PAGOS DEL REY	5,00	28,50

ROSE WINE

Gran Caus D.O PENEDES ECOLÓGICO CAN RAFOLS CAUS	5,25	29,00
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CAVA AND CORPINNAT

Torelló BRUT NATURE ECOLÓGICO TORELLÓ	6,25	32,85
Mestres BRUT NATURE XARELLO MESTRES	6,75	38,80
Ancestral Vinya del Mas BRUT NATURE XARELLO		49,50
Gran Juvé & Camps GRAN RESERVA NATURAL JUVE & CAMPS		49,85
Torelló Finca Can Martí GRAN RESERVA CHARDONNAY		36,50
Torelló Pàlid ROSADO ECOLÓGICO TORELLÓ		30,00

CHAMPAGNE

Taittinger	77,50
Laurent Perrier La Cuvée Brut	81,50

**ASK FOR THE
SPECIAL WINES
MENU**