



"Catalan cuisine is rooted in history, embracing the future without losing sight of its origins."

Ferran Adrià

For snacking and sharing

<i>Crystal bread toast with tomato</i>	3,75 €
<i>Artisanal shepherd cheese board</i>	17,00 €
<i>Mediterranean anchovies marinated</i>	9,00 €
<i>Acron-fed iberian ham</i>	21,00 €
<i>Caramelized duck foie gras micuit with candied figs</i>	16,00 €
<i>Our bravas potatoes with three sauces</i>	7,00 €
<i>Can Fisa's ham mini croquettes</i>	9,00 €
<i>Fried floured squid with Padron's pepper</i>	14,00 €
<i>Garlic-style casserole of octopus and prawns 'al ajillo'</i>	18,00 €

Starters

<i>Caesar salad with crispy chicken, lettuce, croutons, black olives and parmesan cheese with Caesar dressing</i>	13,50 €
<i>Beef carpaccio with parmesan, foie micuit and arugula</i>	15,50 €
<i>Zucchini carpaccio with goat cheese, dried tomato and pine nuts</i>	13,50 €
<i>Marinated salmon and tomato tartare with passion fruit sorbet</i>	12,00 €
<i>Tagliatelle with mushrooms, dried tomato and almonds with basil oil</i>	12,00 €
<i>Grilled vegetables with endive, corn, roasted pepper, carrot, tomato, eggplant, and asparagus</i>	12,50 €

Paellas (minimum 2 portions) (price per portion)

<i>Vegetable rice paella</i>	17,50 €
<i>Seafood paella</i>	20,50 €
<i>Black rice paella with squid, prawns and crispy cuttlefish</i>	22,50 €

Fish

<i>Grilled cod with roasted red pepper and romesco sauce</i>	19,50 €
<i>Seabass and peeled prawn tail with vegetables and cava sauce</i>	21,00 €
<i>Sole a la meunière with lime</i>	24,00 €

Meat

<i>Duck's magret with figs ham</i>	21,00 €
<i>Pig's trotter stuffed with black sausage and pine nuts with mushrooms</i>	17,50 €
<i>Roasted lamb tournedo</i>	23,00 €
<i>Beef entrecote on the stone</i>	25,00 €
<i>Beef sirloin on the stone</i>	26,50 €

VAT included