



To snack and share

<i>“Xapata” bread with/without tomato</i>	3,75 €
<i>Cheese board</i>	16,50 €
<i>Cold cuts board</i>	16,50 €
<i>Caramelized duck foie gras micuit with candied figs</i>	17 €
<i>Acron-fed iberian ham</i>	21 €
<i>Our bravas potatoes with three sauces</i>	7,50 €
<i>Artichoke chips with romesco sauce</i>	9 €
<i>Can Fisa’s ham mini croquettes</i>	9 €
<i>Fried floured squid with Padron’s pepper</i>	14,50 €
<i>Snails with mushrooms</i>	15 €
<i>Garlic-style casserole of octopus and prawns 'al ajillo'</i>	17,50 €

Starters

<i>Escudella de payés (traditional catalan stew)</i>	14 €
<i>Shepherd soup with con thyme, pochè eggs, paprika and bread</i>	12 €
<i>Caesar salad with crispy chicken, lettuce, croutons, black olives and parmesan cheese with Caesar dressing</i>	13,50 €
<i>Xató of Corbera with escarole, cod, tuna, anxovies, black olives and Xató sauce</i>	15 €
<i>Grilled vegetables with endive, corn, roasted pepper, carrot, tomato, eggplant, and asparagus</i>	14,50 €
<i>Tagliatelle with mushrooms, dried tomato and almonds with basil oil</i>	13,50 €

Paellas (minimum 2 portions, price per portion)

<i>Paella with vegetables and romesco sauce</i>	17 €
<i>Seafood paella</i>	21 €
<i>Black rice paella with squid, prawns and crispy cuttlefish</i>	23 €
<i>Mountain rice with chicken, rabbit, sausages, pork ribs, mushrooms and artichoke</i>	21 €

Fish

<i>Cod with apple mousseline</i>	21 €
<i>Grilled salmon with roasted red and green bell Peppers and romesco sauce</i>	21 €
<i>Seabass and shrimps with almond sauce</i>	21 €

Meats

<i>Pig’s trotter stuffed with black sausage, pine nuts and mushrooms</i>	18 €
<i>Roasted lamb tournedo</i>	23 €
<i>Breaded and fried baby goat chops</i>	24 €
<i>Beef entrecote on the stone</i>	25 €
<i>Beef sirloin on the stone</i>	27 €
<i>Side of pepper sauce, blue cheese sauce or mushroom sauce</i>	4 €

All meats come with a side of potatoes, bell peppers and tomatoes