

FOR SNACKING AND SHARING

COLD DISHES

Cheese board	16,50
Cold cuts board	16,50
Duck foie micuit with candied figs and crispy bread	17
Acron-fed iberian ham	21

OMELETTES

Young garlic, zucchini and iberian ham omelette	10,50
Artichoke and onion omelette	10,50

CASSEROLES

Snails with mushrooms	14,50
Cuttlefish with mushrooms and young garlic	14,50
Octopus and prawns 'al ajillo'	17,50
Artichoke flower with foie gras and ham (1 piece)	9,50

FRIED DISHES

Our "bravas" potatoes with three sauces	7,50
Artichoke chips with romesco sauce	9
Can Fisa's ham mini croquettes	9
Fried floured squid with Padron's pepper	14,50

TOAST, SANDWICHES AND BURGERS

Crispy "pa de vidre" toasts with a bowl of green salad

Toast with roasted vegetables, anchovies, tuna, egg, and olives	15,50
Toast with Brie cheese, caramelized onion and mushrooms	15,50
Toast with smoked sardine, tomato and pepper jam, and goat cheese	15,50
Toast with pork trotter, mushrooms, and black sausage	17

Sandwiches with a side of chips

Iberian ham and Brie cheese truffled sandwich	10
Mallorca style sandwich with "sobrassada" and fogassa cheese	10

Hamburgers with a side of fries

Beef burger with cheddar cheese and caramelized onions	15,50
Beef burger with foie gras and fig jam	17,50
Sausage burger with mushrooms, roasted vegetables, and goat cheese	15,50

STARTERS

SOUPS

"Escudella"; traditional catalan stew	14
Shepherd soup with thyme and egg	12

SALADS

Caesar salad with crispy chicken	13,50
Xató of Corbera with escarole, raw cod, tuna, anchovies	15

FROM THE GARDEN

Grilled vegetables	14,50
Catalan "trinxat" (potato and cabbage hash)	13,50
Tagliatelle with mushrooms, dried tomato, almonds and pesto	13,50

MAINS

PAELLAS (RICE)

Paella with vegetables and romesco sauce	17
Black rice paella with squid, prawns and crispy cuttlefish	23

FISH

Cod with apple mousseline	21
Grilled salmon	21
Sea bass and prawns with almond sauce	21

MEATS

Breaded and fried baby goat chops	24
Beef entrecote on the stone	25
Beef sirloin on the stone	27