



“Catalan cuisine is a cuisine with history, that looks forward to the future without forgetting where it comes from.”

Ferran Adrià

To snack and share

<i>Xapata” bread with/without tomato</i>	3,80 €
<i>Duck foie gras micuit with candied figs and small toasts</i>	17 €
<i>Acron-fed Iberian ham with glass bread</i>	23 €
<i>Our bravas potatoes with three sauces</i>	8 €
<i>Can Fisa’s ham mini croquettes</i>	9 €
<i>Andalusian-style baby squid with lemon</i>	15 €
<i>Fried floured calamari with Padron’s pepper</i>	15 €
<i>Octopus and prawns 'al ajillo' (stir fried with garlic)</i>	18 €
<i>Tapas selection with Iberian ham, foie micuit, anxovie, minicroquettes, calamari & bravas</i>	19 €

VAT included

Starters

<i>Caesar salad with crispy chicken, lettuce, croutons, black olives and parmesan cheese with Caesar dressing</i>	13 €
<i>Marinated salmon tartare with passion fruit sorbet</i>	17 €
<i>Grilled vegetables with endive, corn, roasted pepper, carrot, tomato, eggplant, and asparagus</i>	14 €
<i>Tagliatelle with mushrooms, cherry tomatoes and almonds with basil oil</i>	14 €
<i>Catalan style stewed snails</i>	16 €

Paellas (minimum 2 persons, price per person)

<i>Vegetables and rice paella with romesco sauce</i>	17 €
<i>Seafood and rice paella with fish and seafood</i>	21 €
<i>Rice paella with pig’s trotter, black pudding sausage, pine nuts and mushrooms</i>	25 €
<i>Black rice paella with squid, prawns and crispy cuttlefish</i>	25 €

Fish

<i>Cod with apple mousseline</i>	22 €
<i>Grilled octopus with potato parmentier</i>	26 €
<i>Grilled salmon with roasted red and green bell Peppers and romesco sauce</i>	19 €
<i>Sole meunière with lime, onions, capers and dill</i>	26 €

Meats

<i>Pig’s trotter stuffed with black sausage, pine nuts and mushrooms</i>	17 €
<i>Roasted lamb with baked potatoes</i>	24 €
<i>Breaded and fried baby goat chops</i>	25 €
<i>Beef entrecote on the stone</i>	25 €
<i>Beef sirloin on the stone</i>	31 €
<i>Side of pepper sauce or blue cheese sauce</i>	5 €