

TO SHARE

Sliced buckwheat bread with olive oil and rubbed tomato from Parc Agrari.....	3 €
Iberian ham 50gr.....	13 €
Iberian ham 100gr.....	24 €
Tender sprouts salad with prawns, caramelized almonds, tomatoes and seasonal fruit seasoned with basil oil dressing.....	14 €
Homemade catalan chicken croquette with aioli	2,5 €/ud
Homemade cod fritters with lime zest	9 €
<i>Puipedró's</i> goat cheese casserole cooked in a Josper accompanied by cured bacon, tomato, tender sprout and toast of spelt bread toast.....	14 €
Steak tartare brioche with meat sauce reduction	13 €

STARTERS

<i>Santa Pau</i> white beans cold salad with L'Escala anchovies, poached egg and basil oil	17 €
Light cauliflower purée with slices of candied salt cod, tomato, pinenuts and a sprinkle of parsley oil.....	13 €
Catalan sausage stew with squid, potatoes and catalan mince.....	18 €
Pasta nest with vegetables from Parc Agrari, hazelnuts and pumpkin sauce.....	16 €
Candied leeks on a sheet of crispy pasta with romesco and lime zest.....	7 €
Vegan catalan sausage with light aubergine and sesame purée, roasted pepper and caramelized hazelnuts with cayenne.....	16 €

CANNELLONI

Monkfish and prawn cannelloni with seafood sauce, saffron mayonnaise and crispy leek.....	15 €
Braised beek cheek cannelloni with grilled mini carrots and mushroom béchamel.....	18 €
Traditioinal roast meat cannelloni with truffled béchamel sauce and crispy cheese tile.....	17 €
Spinach cannelloni with hazelnut béchamel sauce.....	15 €

RICE

Seafood and prawn soupy rice with catalan mince	20 €
Black rice with squid, red mullet and aioli	22 €
Seasonal vegetable rice with mushroom broth and creamy pumpkin.....	20 €
Seafood <i>fideuá</i> with grilled scallops and garlis and parsley oil.....	22 €

FISH

Cod au gratin with aioli, <i>sanfaina</i> and pine nuts	20 €
Grilled octopus with creamy sweet potato, crispy kale and romesco sauce.....	25 €

MEAT

Traditional fricandó with candied potato medallions confit in lemon thyme.....	21€
Lamb cooked at low temperatura and caramelized with its own juice, roasted tomatoes and grilled wild asparagus	25 €
Beef tenderloin served at the table on a burning salt stone with baked and Deep-fried potatoes, sautéed small carrots and tender sprouts.....	32 €

DESSERT

Traditional catalan crème brûlée with homemade <i>carquiñolis</i>	6 €
The traditional musician with a base of 74% Valrhona chocolate, nuts and a glass of <i>moscatel</i>	7€
Homemade cheesecake served with berries	6 €
Bread with chocolate, oil and salt from Les Finestres.....	6 €
Hibiscus soup with pineapple sorbet and basil sponge cake	6 €
Seasonal fruit mosaic with sorbet	6 €

We have an allergen menu
Prices with VAT included