

## *Appetizers*

Iberian Acorn-fed Ham D.O. Guijuelo hand-sliced 50gr.	17€
Iberian Acorn-fed Ham D.O. Guijuelo hand-sliced 100 gr.	30€
Crystal coca bread with tomato	5€
Anchovy Lolin "00" in brioche bread with smoked butter and cheese gel	3€
Low-temperature veal with tuna and caper emulsion and candied lemon	21€
Duck croquettes with orange and mint <i>crème fraîche</i> (4u.)	12€
Free-range chicken, peanuts, coconut, and kaffir lime	16€
Tartar of organic veal from Poble de Segur tempered with tarragon butter and <i>Café de Paris</i>	20€
Zucchini tempura, sweet and sour cucumber and lemon sauce, salicornia, oyster leaf, furikake	14€

## *Our Garden*

Vegan hummus and spinach croquettes (4 units)	9€
Fresh fig carpaccio, candied almonds, vanilla oil and Sont Gil goat cheese from Albió	18€
Tomatoes and cherries in textures, stracciatella, gazpacho granita, fried basil	18€
Green curry with seasonal vegetables and jasmine rice with coconut	18€
Seasonal stir fried wok vegetables, yuzu tofu, spicy cashews and protein election	16€
Grilled Parmesan gnocchi with pepper cream, tomato coulis, and black garlic	16€

## *Catalan Tradition*

Duck, Ceps, and <i>foie gras</i> cannelloni with Truffled <i>béchamel</i> and aged cheese crystals	22€
Veal fricassee with boletus and creamy pumpkin sauce	19€
Sea and mountain of crispy jowl with Palamós shrimp	20€
Pork feet with crayfish and crispy potato straw	24€

## Meats

Aged beef sirloin with Priorat Sauce accompanied by our traditional fries	32€
Organic Xisqueta lamb ribs with roasted garlic aioli accompanied by our traditional fries	29€
Duck breast, sweet potato parmentier, pears and Ceps	22€
Uruguayan Angus sirloin steak (350gr.) on a salt stone, accompanied by our classic fries and bell peppers	35€

## Fishes

Alaskan black cod with cauliflower carbonara and roasted bell pepper juice	27€
Salmon with vegetable teriyaki and grilled endives	20€
Rex sea bass, seasonal stir fried wok vegetables, saffron and citrus sauce	24€

## Rices

Senyoret rice with seasonal seafood and fish	26€
Creamy rice with Sant Carles langoustine	24€
Rice with lobster and lobster broth	50€
Dry rice with ribs and black sausage from La Pobla de Segur	22€
Vegan rice with vegetables from the agricultural park with green bean emulsion	22€

R e s t a u r a n t

*Pelai*