



OUR WINTER MENU


OUR CHEF'S SUGGESTIONS (Subject to availability)

Rock salt baked red prawns (100gr) (2)	18€
Grilled rock mussels (9, 13)	12€
100% Iberian acorn-fed ham shoulder, hand-carved, DO Dehesa de Extremadura (80gr) with <i>pan de coca</i> and tomato (1)	25€
Oysters <i>Gillardeau</i> Nr. 2 (1u) (13)	4,5€
Roasted chicken croquettes (5u) (1, 7)	9€


STARTERS

Grilled <i>calçots</i> cream, egg cooked at 63°C, black trumpet mushrooms (1, 3, 6) 	12€
Grilled artichoke hearts parmigiana-style with truffle mayonnaise (3, 7) 	13€
Maresme peas, cod kokotxas al pilpil, crispy pork jowl (4)	15€
Steak tartare, fried egg, smoked herring caviar (1, 3, 4, 10, 12)	22€
<i>Trinxat</i> from La Cerdanya, crispy pork belly, demi-glace	12€
Ral de Avinyó pork belly cannelloni, apple, sweet potato, port sauce (1, 3, 7, 12)	13€

RICE AND PASTA

Creamy red prawn rice (2, 4, 9, 13)	27€
Brothy rice with lobster (min. 2 people. Price per person) (2, 4)	27€
Seasonal dry rice, grilled <i>calçot</i> , artichoke, romesco sauce (1, 6, 8, 12) 	18€
Seafood paella (min. 2 people. Price per person) (2, 4, 13)	20€
Black rice (min. 2 people. Price per person) (2, 4, 13)	20€
Seafood fideuà with aioli (min. 2 people. Price per person) (1, 2, 4, 7, 13)	20€

FISH

Cod loin, garlic mashed potatoes, smoked pil pil sauce, vegetable demiglace (1, 4, 6, 13)	21€
Thai-style hake, fregola, fried cauliflower (1, 4, 6, 7, 11) 	20€

MEAT

Slow-cooked beef rib (14 hours) with a hint of charcoal, sweet potato, carrot (7, 9, 12)	25€
Oxtail à la royale, truffled potato base, apple, shallot (1, 7, 9, 12)	20€

DESSERTS

Homemade pastry of the day	8€
Seasonal fruit	4€
Ice cream and sorbets	6€
Valencià (natural orange juice with vanilla ice cream)	7€

Contains:

