

APPETIZERS

Bread with tomato	2,20
Anchovie from Cantabria	4,40
Croquet with chicken and ham	3,00
Spanish ham "Jabugo"	32,00*
Zucchini blossom with "sobrasada" and mozzarella	4,00

STARTERS

"Gazpacho" Vegetables cold soup with lobster	26,00
Porcini in papillote	28,00
King crab cannelloni with avocado, fish eggs and tiger nut milk	24,00
Prawns tartar with caviar and plankton mayonnaise	36,00
White asparagus with vinaigrette	19,00
Blue finn Tuna carpaccio	30,00*
Bloc of foie gras Ca l'Isidre	24,00*
Langostin raviolis with crabs infusion	22,00
"Esqueixada" Codfish with tomato, onion and virgin olive oil	19,00
Mix of spring mushrooms with white sausage	22,00
Tomato salad with onion, capers and tuna	16,50

FISH AND SEAFOOD

Grilled wild turbot with garlic and potatoes	36,00*
Sautéed baby octopus with garlic and parsley	60,00
Sea bass tartar with parsley oil	30,00
"Suquet" monkfish stew with potatoes and clams	34,00*
Fillet of Blue finn tuna with tomato sauce	32,00*
Grilled "king - sea cucumber"	49,50*
Grilled "cigalas" crayfish	48,00
Grilled prawns with sea salt	39,00
Codfish with "romesco" and spinach	26,00

MEATS

Lamb chops with vegetables	28,00
Fillet of veal grilled with roasted onion, red pepper and eggplant	30,00*
Beef entrecôte grilled	36,00
Lamb brains in black butter	18,00*
Roast baby goat with small onions	36,00
Veal tripes with chickpeas and spicy "chorizo"	22,00*
Beef tartar with whisky and fried potatoes	30,00
Pig trotters with porcini and duck liver	26,00

Bread service

2,20

* Half portions available, the price will be half plus 20%.

- 10% tax included, service not included

- If you have any allergies, please tell us to give you proper advice.