

APPETIZERS

Bread with tomato	1,50
Anchovie from Cantabria	4,40
Croquette with ham and chicken	3,00
Spanish ham "Jabugo"	30,00*
Ham and cheese sandwich with black truffle	6,00
Profiterol with truffle cheese cream	4,40

FISH AND SEAFOOD

Grilled wild turbot with garlic and potatoes	36,00*
"Suquet" monkfish stew with potatoes and clams	34,00*
Fillet of Blue finn tuna with tomato coulis	32,00
Grilled "king - sea cucumber"	60,00*
Grilled "cigalas" crayfish	50,00
Grilled prawns with sea salt	45,00
Seabass tartar with parsley oil and green pepper	30,00
Fried Codfish "a la launa" with white beans from Santa Pau	26,00

STARTERS

Baby fava beans with mint and baby calamari	24,00
Duck liver and sausage raviolis with black truffle broth	26,00*
Cauliflower cream , poached egg and black truffle	26,00
Blue finn Tuna carpaccio with sea leaves	30,00**
Tomato salad with onion, capers and tuna	17,00
Bloc of foie gras Ca l'Isidre	24,00*
Veal and pork cannelonis with "bechamel"	21,00
Green peas stew with onion and bacon	22,00*

MEATS

Fillet of veal grilled with duck liver and black truffle	38,00
Ox tail stew with red wine and mashed potato	25,00
Beef entrecôte grilled with fried potatoes	40,00
Lamb brains in black butter	18,00*
Roast baby goat with small onions	36,00
Veal tripes with chickpeas and spicy "chorizo"	20,00*
Beef tartar with fried potatoes	28,00

DESSERTS

Orange with caramelized orange and mandarin sorbet	9,00
"Torrija" Bread pudding with rosemary ice cream	11,00
Chocolate souflee with vanilla ice cream	14,00
"Paris Brest" with praline cream	12,00
Rum baba with cream	12,00
Mix of cheese	18,00

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.