

TO SHARE

IBERIAN HAM (80gr.) WITH CATALAN BREAD AND TOMATO	.29€
CAVIAR "TANIT" PLATINUM (10gr.) WITH BLINIS	.65€
OYSTER SPECIALE FINE DE CLAIRE N°3 AS CEVICHE WITH WAKAME PEARLS	.6€/UD
OUR NOISETTE PATATAS BRAVAS	10€
SELECTION OF FINE CATALAN CHEESES AND DRIED FRUIT BREAD FROM "BALUARD" BAKERY	.20€
CHICKPEA HUMMUS WITH NUTS AND HERRING CAVIAR SERVED WITH FOCACCIA BREAD	10€
SPINACH CROQUETTE WITH MATURED GOAT CHEESE AND PINE NUTS	3€/UD
IBERIAN HAM CROQUETTE WITH QUINCE	3€/UD
DUCK CROQUETTE WITH APPLE COMPOTE AND GREEN SHISO	3€/UD
FOIE MICUIT AND PISTACHIOS WITH OPORTO SERVED WITH MILLE-FEUILLE BREAD	.17€
CATALAN BREAD WITH OLIVE OIL AND TOMATO.....	.6€

STARTERS

BLACK CHANTELLERE CREAM WITH FOIE WITH RICOTTA CHEESE AND PICKLED MUSHROOMS	16€
BATUAR CAPRESE SALAD	16€
KALE SALAD WITH PECAN NUTS, PUMPKIN AND FETA CHEESE	16€
CAESAR SALAD..... WITH CHICKEN FINGER, PARMESAN CHEESE, AND SMOKED BACON	16€
<i>GREEN POWER</i> SAUTEED VEGETABLES WITH GRILLED VEGETABLE BROTH	16€
IBERIAN PREY ROAST BEEF WITH ROAST JUICE AND PISTACHIO TEXTURES	16€
CAUSA LIMEÑA WITH SMOKED OCTOPUS WITH AVOCADO CREAM AND HUANCAINA SAUCE	16€
NIKKEI SEA BASS "TIRADITO" WITH POMEGRANATE AND SWEET POTATO	16€
SALMON TARTARE..... WITH APPLE COMPOTE AND KEFIR	16€
STEAK TARTARE WITH A SMOKED WHISKY COAT AND SHEEP CHEESE FOAM	.21€
PAPPARDELLE WITH MARINE RAGU WITH CUTTLEFISH NOODLES AND HERRING CAVIAR	.19€

GOURMET SANDWICHES

BUFALA MOZZARELLA AND AVOCADO SANDWICH	16€
WITH PESTO AND "PAGES" BREAD	
CHICKEN CONFIT THIGH SANDWICH	18€
WITH CORN MAYONNAISE, ROASTED COB AND RUSTIC BREAD	
SMOKED SALMON MOLLETE	17€
WITH DILL CREAM	
BEEF BURGER (200 GR.)	20€
WITH BACON, CHEDDAR CHEESE AND TOMATO JELLY	

MAIN COURSES

SCALLOPS WITH CONFIT JOWL	24€
PORK RIND, COCONUT EMULSION AND HAZELNUT BREAD	
HAKE AND SHRIMP TARTARE	23€
WITH AJOBLANCO, LIME AND MUSTARD	
WILD SEA BASS	24€
WITH SEA FOOD STEW AND CARROTS	
SQUID AND GREEN SOY HUMMUS	24€
WITH CELERY CREAM AND FETA CHEESE	
"CAPIPOTA" RICE WITH OCTOPUS	27€
INK ALIOLI AND BLACK GARLIC	
MUSHROOM CANNELLONI	21€
WITH SHELLFISH SAUCE, TRUFFLE AND HAZELNUT STRACCIATELLA	
SLOW COOKED EGG	26€
WITH TRUFFLE FOAM, GLAZED SWEETBREAD MUSHROOMS AND BREAD CRUMBS	
BEEF TENDERLOIN	29€
WITH SWEET POTATO CREAM, ROSEMARY EMULSION, CHESTNUTS, AND PERIGORD SAUCE	
DUCK MAGRET	25€
WITH ROAST JUICE, DRIED APRICOTS, PINE NUTS, PARSNIP AND ORANGE	

DESSERTS

COCONUT AIR FOAM, YOGURT AND LEMON SORBET	9€
DRIED APPLE AND JELLY LEMON	
FRESH CHEESE MOUSE WITH APRICOT FOAM	9€
KHAKI MERMELADE, CARAMELISED PECAN NUT AND HONEY FINANCIER	
CHOCOLATE TEXTURES WITH CARAMEL	9€
HAZELNUT SABLEE WITH DATE CREAM	9€
AND SPICES ICE CREAM	
DECONSTRUCTED TIRAMISU	9€
SEASONAL FRUIT	9€
WITH ICE CREAM	

VAT INCLUDED

Product treatment according to what is established in the Real Decree of ANISAKIASIS prevention.

Allergen information at your disposal. If you have an intolerance please let us know so that we act accordingly (EU regulation 1167/2011 DELA UE).