

LLEVANT

APPETIZERS TO SHARE

<i>Patatas bravas millefeuille</i>	6,50
Anchovies from L'Escala with tomato bread (4u)	8,00
Iberian ham with tomato bread (70gr)	15,00
Homemade ham and cheese croquettes (4u)	6,00
Lobster roll (1u)	6,00

STARTERS

Burrata salad with figs, pomegranate and foie shavings	11,00
Two colours beetroot salad with sour cream	8,00
Smoked eel from the Ebro delta with homemade junket, apple and crispy <i>quinoa</i>	14,00
Faux potato risotto with scallops and Iberian cheek	15,00
Beef steak tartar with mustard mayonaise	12,00
Roasted meat cannelloni (3ud)	10,00

FISH

Rock red mullets with its stock seaweed and potatoes	22,00
Meat stuffed Squid <i>with chanterelles</i>	23,00
Grilled sea bass with clams and spinach	28,00
Fish from the Market	SPM

MEAT

Boneless suckling pig from Segovia with apples from Torroella	26,00
Duck confit "5 aglans" autumn style	18,00
Lamb shoulder with bubble and squeak	22,00
7yo cow <i>Txuleton</i> steak. 35 days maturartion (1kg)	48,00

PAELLAS AND CASSEROLES

(30 min. Minimum 2 pax.)

Paella with Palamós prawns	22,00 p.p.
Traditional style rice with meat, fish and vegetables	23,00 p.p.
Fideuà, vermicelli paella with monkfish and cuttlefish	21,00 p.p.

<i>Coca de vidre</i> from Forn Marull with tomato and oil Mateu or Pa de tramuntana	3,00
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DESSERTS

Chocolate and hazelnut bombom	10,00
Abadessa d'Elins blue Cheesecake	8,00
Pear <i>tatin</i>	8,00
Cottage cheese tartlet with raspberry and pistachio cake	9,00
Catalan Cream with garnish	8,00
Ice creams Barattolino de Sandro Desii (120ml)	6,00

€ · TAX Included

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about your requirements, so they can provide you accurate information about allergenic ingredients in our menus.