



SNACKS

- OYSTER... 4,2
- COD pate and crispy spreads... 6
- SWEET POTATO chip, yogurt and iberian ham... 8 (or ... )
- Tomato rubbed flat bread... 2,75 /un 
- Homemade DUCK ham... 6

APERITIF TO DRINK

SHERRY

- Oloroso Fernández Gao... 4,5
- Palo Cortado, Juan Piñeiro Palomino... 4

VERMOUTH

- White or Red... 4,9

BUBLES

- Craft beer ART Ipa Catalane.. 4,3
- Craft beer ART Spelt ECO-Weis... 4,3
- Cava Rosat by Pinot Noir... D.G. Viticultors, Penedès... 5,5

COCKTAILS

- Kir Royal... 5,9
- Aperol Spritz... 6,5
- Pla Sangria glass... 8
- Sherry Martini... 11

Bread service: 1,8 p.p.

 = Vegetarian dish

Prices include tax

STARTERS

- Green seasonal SALAD, watermelon and pickled radish, nuts and fresh mint... 10,5 🍴
- Ecological catalan goats CHEESE, brioche and fruit... 11,5 🍴
- Braised LETTUCE HEAT and classic romesco + egg yolk... 9,5 (or... 🍴)
- CELERY carpaccio, anchovy sauce, beet ketchup and toasted pin nuts... 10,6 (or... 🍴)
- Cured and seared MACKEREL, avocado and a little crunchy onion 12,5
- Iberian HAM shavings with tomato flat bread... 10 / 17
- BEETROOT tartare, goats cheese and toasts... 10,5 🍴

MAINS

- Grilled SQUID, sautéed & pickled swiss chard & dry red pepper sauce... 17,5
- COD, pickled white bean puree and yucca chips... 19,5
- Smoke EGGPLANT, braised polenta, grated goat cheese, Rosmary & honey... 16 🍴
- BEEFCHEEK, sweet wasabi potato, kale and madeira sauce... 19,5
- Braised IBERIAN PORK pluma, shiitake and red endive... 18,5
- Grilled DUCK breast, sherry onions and sautéed peach... 17,5
- How about some RICE...???... 18... Ask for it...

EXTRAS 🍴

- Bowl of RICE mix, saffron and sage... 5,5
- GREEN BEANS with hazelnuts & sesame oil... 5,5
- Baby POTATOES, herbs butter & Mediterranean chimichurri... 5,5

- Cooking is a very difficult art that requires a vocation, a sense of constant observation, extensive experience and a lot of patience ... Josep Pla.