

SNACKS

OSTRA 4,2

Fried KOMBU seaweed, black garlic, 25 year old Sherry vinegar 6 *

SWEET POTATO chip, yogurt and iberian ham 8

Tomato rubbed flat bread 5 (*)

Homemade DUCK ham 6

APERITIF

SHERRY

Fino en rama Cruz Vieja 4,1

Manzanilla Maruja 4

VERMOUTH

Amillo 4,9

Yzaguirre Blanco Reserva 4,8

BUBLES

Craft beer Estupenda Xarello... 3,7

Cava rosat... D.G Viticultors, Penedès... 5,5

COCKTAILS

Kir Real... 5,9

Aperol Spritz... 6,5

Sherry Martini... 11

Bread service: 1,80 p.p

* = Vegetarian dish

Prices include tax

STARTERS

- Green seasonal SALAD, grape, apple, walnut and celery 10,5 *
- Ecological catalan goats CHEESE, brioche and fruit 11,5 *
- Charred BABY GEM, black olive and egg yolk 9,5 *
- Grilled CARROT carpaccio, elderflower and horseraddish 10,6 *
- BEET tartare, goats cheese, toasts 10,5 *
- Cured and seared MACKEREL, avocado and crunchy onion 12,5
- Iberian HAM shavings with tomato flat bread 10 / 16
- DEER carpaccio, cep mayonaise and red currents 12,5

MAINS

- BONITO tataki with cauliflower and apple ponzu 17,5
- LENTELS, COD, chorizo and parsnip 18,5
- Glazed AUBERGINE, sesame and wild rice 16 *
- BEEFCHEEK, potato, kale and maderia sauce 19,5
- Creamy barley, IBERIAN PLUMA, apple and miso 18,5
- DUCK breast, braised cabbage, cep sauce 17,5
- How about some RICE...??? 18

EXTRAS *

- Spicy Santa Pau beans with lemon and coriander 5
- Brocoli sauteed in hazelnut and miso butter 5
- Champ potato with chive 5

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