APPETISERS

Toasted coca de vidre flatbread with tomato and virgin olive oil. 3,5 €
Bravas with roasted garlic aioli. 6 €
Ham/chicken curry croquette.
2,2 €
18 €
9 €
8,5 € Truffled grilled Iberian ham and Mozzarella cheese sandwich.
8,8 €
15 €
FUR SHARING
STARTERS
Gem lettuce with crispy chicken and mollet egg served with Caesar sauce and Parmesan cheese aged 24 months
9,8 € Burrata with Datterini cherry tomato, lime zest, salt flakes and extra virgin olive oil.
14 €
Fried eggs with chips, Cal Rovira sobrasada and cane honey. 11 €
Fried eggs with chips and Serrano ham. 11 €
SEAFOOOD DISHES
Bluefin tuna tataki served with wasabi mayonnaise and grilled vegetables. 18 €
Octopus with sweet potato parmentier and pork jowl in a kimchi mayonnaise. 18,5 €
Cod ceviche with avocado, tomato cherry and purple onion. 16,5 € 2,9,13
Sautéed prawns and vegetables with teriyaki sauce and cashews. 15 € 3,4,9,10,13,14
MEAT DISHES
Beef tartar with mustard and egg yolk served with Carasau bread. 15,5 € 1,7,8,9,10,
Friesian beef entrecôte from Girona served with smoked aubergine in a mustard sauce 22 € 7,9
Beef tenderloin from Girona with potato parmentier, Café de Paris butter and demi-glace sauce 22 € 27,9
Glazed (soy, honey and ginger) and low-temperature cooked pork ribs with French fries. 17 € 1,9,10
Duck breast fillets with green asparagus and shiitake stir-fry with meat reduction.
18,5 €
SWEET TREATS
Peanut praline brownie and vanilla ice cream. 6,5 €
Mascarpone cheesecake with strawberry jam
6,5 €
Lemon curd with meringue. 6,5 €
French toast with pastry cream and vanilla ice cream.
6,5 €
lce creams (chocolate, vanilla, Dulce de leche, tangerine or pistachio).

Ice creams (chocolate, vanilla, Dulce de leche, tangerine or pistachio). 6,5 \in

2,3,8,10