

Platillos & tapas

Nardin anchovy (unit)	<u>2</u>	<i>Esqueixada</i> (shredded cod) with sherry tomatoes and basil	<u>13</u>
Caesar croquette (unit)	<u>2,5</u>	Smoked home-made salmon with seed bread, horseradish and pickled cucumber	<u>11</u>
Roasted onion omelette	<u>6</u>	Steak tartar with Café de París butter	<u>22</u>
Toasted flat bread with tomato	<u>3</u>	Hand-sliced dairy cow carpaccio with lemon oil and cheese	<u>22</u>
<i>Coca de recapte</i> with anchovy	<u>3,5</u>	Green beans with potatoes	<u>9</u>
Deep fried calamari with onion and mayonnaise	<u>12</u>	Cod brandade with green beans and horseradish	<u>14</u>
Grilled oyster with scrambled egg and fresh herbs	<u>5,5</u>	Roasted chicken ravioli au gratin (unit)	<u>5,5</u>
Green salad with cottage cheese, pickled cucumber and aromatic herbs	<u>11</u>	Ragù macaroni (full portion)	<u>12</u>
<i>Escalivada</i> (catalan-style roasted vegetables) with cheese and Modena vinegar	<u>12</u>	(half portion)	<u>8</u>
		Spaghetti with garum (20 min.)	<u>17</u>
		Fried free-range egg with <i>sobrassada</i> , mashed potatoes and quince	<u>12</u>

Rices

Grilled red mullet paella	<u>24</u>
<i>Nyores</i> (sweet red pepper) rice with Norway lobster	<u>26</u>
Lobster rice with onion	<u>38</u>
Pigeon rice with black olives	<u>21</u>

Main dishes (chargrilled)

Turbot	13/100g	Sweetbreads with mashed potatoes and shallots	<u>16</u>
Red mullet with aubergine	11/100g	Black sausage with chard	<u>12</u>
Other sea products (ask about it)		Sirloin (<i>Lomo bajo</i>) with french fries	<u>30</u>
		<i>Txuletón</i> with french fries	13/100g
		Xisqueta sheep with pinyonada	<u>24</u>
		Bresse Pigeon with roasted endives	<u>27</u>

desserts

Cream caramel with milk ice cream	<u>6</u>
Fruit salad with citrics ice cream	<u>6</u>
Citric soufflé (20 minutes)	<u>10</u>
Chocolate cake with vanilla ice cream	<u>11</u>
Citric, strawberry or lemon verbena sorbet	<u>5</u>
Milk, vanilla or green tea ice cream	<u>5</u>