STARTERS

Iberian ham with coca bread *	22.00
Home-cured salmon with dill, mustard and black garlic	18.00
Cod fritters with rosemary honey from Ca La Nuri	17.00
Selection of croquettes: foie gras and mushrooms, ham, and prawns	18.00
Crispy prawns with Romesco sauce	18.00
Crispy Ermesenda cheese with baby squid and black olives	19.00
Parmesan taco with beef tartar, mustard and red pepper *	20.00
Duck foie gras terrine with fruit preserves *	23.00
Fake tomato with baby broad beans and prawns with romesco *	21.00
Salmon and cod carpaccio with nori seaweed, beetroot, mustard and olives	20.00
Seafood without work, with roasted garlic cream and seafood stock *	23.00
Iberian pork shoulder tataki with white bean hummus and capers	21.00
Cream of potato with poached egg and Iberian ham, truffle and mushrooms	19.00
Homemade gnocchi with cheese and truffle sauce	18.50

FISH

Grilled corvina on green beans and peas risotto	24.00
Hake fillet with a crispy potato crust and green bean tagliatelle carbonara	23.00
Sea bass fillets with wood-fired eggplant and anchovies	22.00
Stuffed squid with prawns and a rich seafood jus	20.00
Cod cheek with Idiazábal cheese cream and Catalan-style spinach **	26.00

MEATS

Grilled duck magret with caramelized strawberries in orange sauce	24.00
Chargrilled beef skirt steak with garlic parmentier and chimichurri sauce	22.00
Beef tenderloin with sweet potato and basil **	30.00
Entrecote of veal with green pepper sauce and Pont-Neuf potatoes *	25.00
Boneless pig's trotters with chestnut cream, porcini mushroom oil and meat jus	21.00

RICE

Mountain-style rice with wild mushrooms	26.00
Mellow rice with prawns and Iberian secret with black garlic mayonnaise *	26.00
Porcini mushroom risotto with Parmesan mayonnaise	24.00

Gastronomic Menu: **47€** * Suplement 5€ ** Suplement 10€ Drinks are not included

TASTING MENU

Chef's aperitif and vermouth

Parmesan taco with beef tártar, mustard and red pepper

Sea bass fillets with wood-fired eggplant and anchovies

Grilled duck magret with caramelized strawberries in orange sauce

Flambéed strawberries with cream ice cream and oat crumble

65€
VAT INCLUDED

GRÈVOL "GOURMET" MENU

Chef's aperitif and vermouth

Fake tomato with baby broad beans and prawns with romesco

Seafood without work, with roasted garlic cream and seafood stock

Grilled corvina on green beans and peas risotto

Chargrilled beef skirt steak with garlic parmentier and chimichurri sauce

Dulce de leche and goat cheese cheesecake

Lemon Pie

85€
VAT INCLUDED