



# STARTERS

Iberian ham with coca bread	21.00
Home-cured salmon with lemon and toasts	18.00
Chorizo croquettes with “alioli” and honey	16.00
Iberian ham croquettes	16.00
Homemade codfish fritters	16.00
Crispy prawns with Romesco sauce	17.00
Parmesan taco with beef t��rtar, mustard and red pepper *	20.00
Crispy rice coca bread with salmon and avocado tartare	19.00
Saut��ed artichokes with prawns and Iberian ham, with a foie gras cream *	20.00
Marinated tuna with Gang Yai of vegetables and wasabi	19.00
Cream of potato with poached egg and Iberian ham, truffle and mushrooms	19.00
Catalan Christmas “Escudella” soup with galets pasta and meatballs	18.00
Mushroom cannelloni with foie gras cream	19.00
Thyme soup, cured egg, Figueres onion veil, and fine herbs	18.00
Homemade gnocchi with cheese and truffle sauce	18.50

# FISH

Grilled corvina on green beans and peas risotto	22.00
Panko-crusted hake with boletus cream and prawn	20.00
Porcini mushroom risotto, seasonal mushroom veil and parmesan mayonnaise *	24.00
Sea bass fillets with wood-fired eggplant and anchovies	20.00
Mellow rice with prawns and Iberian secret with black garlic mayonnaise *	24.00
Squid over spicy chorizo parmentier with nuts	19.50

# MEATS

Grilled duck magret with caramelized strawberries in orange sauce	22.00
Slow-cooked lamb shoulder, tender potatoes and its sauce	20.00
Beef tenderloin with cream and sweet potatoes chips and herb oil **	30.00
Entrecote of veal with green pepper sauce and Pont-Neuf potatoes *	24.00
Traditional Catalan Christmas “Carn d’olla” (festive meat and vegetable stew)	20.00
Pig’s trotters with porcini mushrooms cream	20.00



Parmesan taco with beef t rtar, mustard and red pepper

## Grilled duck magret with caramelized strawberries in orange sauce

**65€**  
**VAT INCLUDED**



## Crispy rice coca bread with salmon and avocado tartare

## Grilled corvina on green beans and peas risotto

## Beef tenderloin with cream and sweet potatoes chips and herb oil

## Crunchy almond mascarpone with raspberry ice cream

**85€**  
**VAT INCLUDED**