



SEASONAL SAMPLING MENU

Chef's aperitif

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Foie and apple in a pot (C,L)

Creamy potato with hen's egg and truffled pecorino (C,V)

Chickpeas from Anogia with cod tripe and wild mushrooms (C,L)

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Fish "bonito" with leafy spinach, clams and refried garlic with black olives (C,L)

or

Ox tail with pears in wine

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Sponge cake with chocolate textures (V)

Crazy bites
Water and homemade bread

Small portion 33,00€ - Big portion 39,00€
(IVA Included)

(THIS MENU IS SERVED TO THE FULL TABLE)

V – Vegetarian dishes

C – Coeliac dishes

L – Free-lactose dishes



STARTERS

- 16,75 € Foie mi-cuit with bread, strawberries and nuts (L)
- 16,50 € Galician style octopus' carpaccio with potato, La Vera pepper oil and sprouts (L, C)
- 19,50 € Ham with thin crunchy bread with rubbed tomato (L)
- 17,50 € Mahed potato with a fork, egg and trufflee (C,V)
- 16,80 € Confit artichokes with cava, foie and truffle (L)
- 22,00 € Chikpeas from Anoia with cod tripe and wild mushrooms (C,L)
- 18,00€ Creamy potato with hen's egg and truffled pecorino (C,V)
- 17,00 € Foie and apple in a pot (C,L)
- 14,00€ "Xató" from L'Arrels
- 16,00€ Meat cannelloni with béchamel

MAIN COURSE

- 17,00 € Black rooster from El Penedes leg cooked at the Catalan style (L)
- 22,00 € Matured beef fillet from Girona with Café du Paris butter (C)
- 19,00 € BBQ octopus leg with potato and pepper
- 22,00€ L'Arrels cod in sauce
- 20,00 € Cod in sauce from L'Arrels
- 18,50€ Fish "bonito" with leavy spinach, clams and refried garlic with black olives (C,L)
- 22,00€ Ox tail with pears in wine
- 23,00€ Wooden-oven baked lam's shouler with its juice (C)

DESSERT

- 6,50 € Sponge cake with chocolate textures (V)
- 6,00 € Strawberry mousse with whipped cream and chocolate (V)
- 6,00 € Seasonal fruit with an Ice-cream (V,C)
- 5,50 € "Crema Catalana" foam with vanilla Ice-cream and carquinyolis (V)
- 6,00 € Mandarin sorbet with Pacharan (V)
- 7,00€ "Rostes de Santa Tersa" with brioche bread (V)

* We have a menu for working days, ask for it to our staff.

(IVA INCLUDED)

V - Vegetarian dishes

C - Coeliac dishes

L - Free-lactose dishes

If you have an allergy or is intolerant to some food, please ask our staff for the procedure on how we elaborate our dishes.