



THE CLASSICS FROM ALWAYS

- 16,75 € Foie mi-cuit with sliced bread, strawberries and nuts (L)
16,50 € Galician style cooked octopus, La Vera pepper oil and sprouts (C,L)
19,50 € Ham with thinned bread rubbed with tomato (L)

23,00 € Wood-oven baked lamb's shoulder with its juice (C)
17,00 € El Pendès duck cooked in a casserole with orange (L)
22,00 € Matured beef fillet from Girona with a garnish (C)

5,50 € "Crema Catalana" custard with vanilla ice-cream and biscuits (V)
6,00 € Seasonal fruit with ice-cream (V,C)

SAMPLING SEASONAL MENU

Chef's aperitif

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Tomato soup with cod and olive's spread (C,L)

Marinated scallops, Iberic ham and seaweed (L,C)

Rice with ceps and foie (L)

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Octopus with bacon, acorn broth and truffle parmentier (C)

or

Duck with white asparagus tartare, sweet and sour sauce and crunchy sweet

corn

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Mató mousse and cherries (V,C)

Crazy bites

Water and homemade bread

Small portion 33,00€ - Big portion 40,00€

NOTE: Small portion is an aperitive, four dishes and dessert.
Big portion is an aperitive, five dishes, a pre-dessert and dessert

(THIS MENU IS SERVED TO THE FULL TABLE)

(IVA Included)



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)
- 15,00 € Tomato soup with cod and olive's spread (C,V)
- 19,00 € Marinated scallops with ham and seaweed (C,L)
- 21,00 € Rice with ceps and foie (L)
- 14,00€ "Xató" from L'Arrels
- 16,00€ Meat cannelloni with béchamel

MAIN COURSE

- 17,00 € Duck in a casserole with orange (L)
- 22,00 € Matured beef fillet from Girona with foie (C)
- 20,00 € Duck with white asparagus tartare, sweet and sour sauce and crunchy sweet corn
- 19,00€ BBQ octopus leg with potato and pepper oil
- 20,00 € Cod in sauce L'Arrels
- 22,00€ Octopus with bacon, acorn broth and truffle parmentier (C)
- 23,00€ Wooden-oven baked lam's shouler with its juice (C)

DESSERT

- 6,50 € Strawberries mojito (V,C,L)
- 6,00 € Mató mousse with cherries (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)

(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.

