



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)
16,00€ Gratin meat cannelloni with béchamel
- 23,00 € Wood-oven baked lamb's shoulder with its juice (C)
16,50 € Marinated black rooster from El Penedès, vegetables and black olives (L,C)
17,00 € Duck from El Penedès 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)
6,00€ Honey from El Castell de Penyafort and mató from Cal Manyà with pine nuts ice-cream

SAMPLING SEASONAL MENU

Chef's aperitif

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Cherries'salmorejo with smoked sardine tartare, cheese and caviar
Marinated black rooster from El Penedès, vegetables and black olives (L,C)
Crunchy brick pasta stuffed with meat with its juice (L)

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BBQ Iberic filet with wine sauce and summer truffle (C,L)

or

Hake stuffed with prawns from Vilanova with sea reef vichyssoise (C,L)

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Chocolate textures (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)
- 12,00 € Cherries Salmorejo with smoked sardine tartare, cheese and caviar
- 16,00 € Gratin meat cannelloni with béchamel
- 14,00 € L'Arrels "Xató"
- 14,50€ Crunchy brick pasta stuffed with meat and its juice (L)

MAIN COURSE

- 17,00 € Duck from El Penedès with orange (L)
- 16,50 € Marinated black rooster from El Penedès, vegetables and black olives (C)
- 22,00 € Matured beef fillet from Girona with foie cutlet (C)
- 19,00€ BBQ octopus' leg with potato and pepper oil
- 20,00 € Cod in sauce L'Arrels
- 17,00€ BBQ iberic filet with wine sauce and summer truffle (C,L)
- 23,00€ Hake stuffed with prawns from Vilanova and sea reef vichyssoise (C,L)
- 23,00€ Lamb's shoulder cooked in the wood oven with its juice (C)

DESSERT

- 6,50 € Chocolate textures (V,C)
- 6,00 € Honey from El Castell de Penyafort and mató from Cal Manyà with Pine nuts ice-cream (V,C)
- 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 Tresa" 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.