



STARTERS

- 16,00 € Penedès black rooster flatbread with "Calçots" and Romesco sauce
- 18,00 € Seasonal peas and broad beans stew with acorn broth and cod tripe
- 20,00 € Creamy rice with morel mushrooms, pork bacon and foie gras
- 22,00 € Acorn-fed Iberian ham with rubbed tomato on Catalan thin crispy bread
- 20,00 € Sautéed prawns from Vilanova
- 18,75 € Foie mi-cuit with jam, nuts and sliced bread
- 15,00 € Traditional roasted meat cannelloni with béchamel sauce
- 18,00 € Galician-style octopus with potatoes and free-range eggs

MAIN COURSES

- 23,00 € Wild-caught coastal fish with red prawn sauce
- 21,00 € Beef delicacies with roasted meat sauce and truffle
- 22,00 € Balfegó tuna with farm-fresh stir-fried vegetables
- 19,50 € Grilled cod loin with traditional head-and-leg from La Boqueria
- 16,50 € Slow-roasted duck leg from Cal Padrí, cooked at the Catalan-style
- 22,00 € Grilled beef tenderloin with fork-mashed potatoes & Café Paris sauce
- 23,50 € Brothy rice with lobster, cuttlefish and prawns from Vilanova
- 22,00 € Grilled octopus leg with potato parmentier and paprika oil
- 23,00 € Wood-fired roasted lamb's shoulder with its own juices
- 17,50 € Penedès rooster leg from La Granja Besàvia with prunes and pine nuts

DESSERTS

- 7,00 € White chocolate brownie with pistachios and mango-ice-cream
- 6,00 € Gin & Tonic sorbet with gin from El Penedès "Nanit"
- 7,00 € Apple tatin with meringue milk ice-cream
- 5,50 € Our traditional Catalan crème brûlée with Sant Quintí biscuits
- 6,00 € Mató cheese from Cal Manyà with honey ice-cream and pine nuts

WINES TO PAIR WITH DESSERTS

- 5,50 € Mas d'en Gil – Nus Blanc
- 5,50 € Mas d'en Gil – Nus Negre

(IVA INCLUDED)

We work with local and seasonal products. If you have any allergies or food intolerance, please consult our staff regarding the preparation of our dishes.