



STARTERS

- 19,50 € Acorn-fed ham and glass flatbread with tomato
- 13,50 € shredded salted cod salad with tomato vinaigrette
- 15,00 € rice with shredded black pudding, pesto and pine nuts
- 19,00 € sautéed Vilanova prawns fresh from the fish market
- 19,00 € Foie mi-cuit foie with jam, nuts and sliced bread
- 10,00 € Gartin traditional roast meat cannelloni with béchamel
- 18,70 € House-boiled Galician style octopus with potato and paprika
- 15,50 € Penedès black chicken ravioli with Ceps mushroom's béchamel

MAIN COURSE

- 22,00 € Roasted shepherd's goat shoulder with its juice
- 19,00 € Coastal squid with seasonal vegetables in soya and mild alioli
- 23,00 € Beef tataki with with grilled asparagus and Sumoll red wine reduction
- 17,00 € Grilled cod loin with seasonal vegetables
- 16,00 € Roasted Catalan-style duck cooked in a clay dish casserole
- 22,00 € grilled beef fillet with potatoes and Café Paris sauce
- 23,00 € Lobster brothy rice with cuttlefish and Vilanova's prawns
- 19,50 € House-boiled Octopus leg grilled with "Sobrassada" parmentier and paprika

DESSERT

- 6,50 € *El Catala* (Ratafia liqueur and nougat ice-cream)
- 6,50 € Fresh pineapple carpaccio with coconut ice-cream
- 6,50 € Pastry of the day with cream ice-cream
- 6,50 € Catalan crème brûlée with almond biscuits and candied almonds
- 6,50 € homemade chocolate lava cake with vanilla ice-cream (8 minutes)
- 6,50 € Mojito sorbet with fresh mint
- 6,50 € Our coffee tiramisu with cocoa powder

(IVA INCLUDED)

*We work with local , seasonal Ingredients. If you have any allergies or Intolerances, please consult our staff
For details on the preparation of each dish*