



STARTERS

- 19,50 € Foie gras stuffed with *Coll de Dama* figs and crispy bread
- 22,00 € Wild partridge marinated in apple vinegar with seasonal mushrooms
- 22,50 € Acorn-fed Iberian ham with crystal bread rubbed with tomato
- 16,50 € Cod salad with tomato vinaigrette
- 19,00 € Sautéed prawns from Vilanova's fish market
- 12,00 € Gratin traditional roast meat cannelloni with béchamel
- 18,70 € Galician-style octopus , home-boiled and with potato and paprika
- 15,50 € Free-range black rooster ravioli from Penedès with prcini béchamel

MAIN COURSE

- 23,00 € Black-skin-monkfish with tomato tartare, olives and pickled green peppers
- 18,50 € Girona veal cheek cooked at 65°C with red Garnacha wine and peach from L'Ordal
- 23,00 € Roasted shoulder of pasture-raised kid goat with its own juice
- 17,00 € Grilled cod loin with vegetables
- 16,50 € Catalan-style duck roasted in a clay pot
- 22,00 € Grilled beef tenderloin with fork-mashed potato and *Café de Paris* sauce
- 24,00 € Brothy rice with lobster, cuttlefish and prawns from Vilanova
- 22,00 € Home-boiled octopus leg grilled, with *Sobrassada* parmentier and paprika

DESSERT

- 7,50 € White chocolate lava-cake with pistachio textures
- 6,50 € *El Català* (Ratafia liqueur with nougat ice cream)
- 6,50 € Pineapple carpaccio with coconut ice-cream
- 6,50 € Pastry chef's cake of the day with ice cream
- 6,50 € Catalan crème brûlée with almond biscuits and caramelized nuts
- 6,50 € Homemade chocolate lava-cake with vanilla ice cream (8 minutes)
- 6,50 € Mango mojito sorbet
- 6,50 € Our coffee tiramisu with cocoa powder

(IVA INCLUDED)

We work with local and seasonal products. If you have any allergies or Intolerances, please Inform our staff regarding the preparation of the different dishes.