



STARTERS

22,50 €	Acorn-fed Iberian ham with thinned crusted bread rubbed with tomato
19,00 €	Chilled cannelloni of octopus and pumpkin with pistachio oil and caviar
16,50 €	Cod salad with tomato vinaigrette
18,50 €	Button mushrooms confit with rosemary
19,00 €	Sautéed prawns from Vilanova's fish market
12,00 €	Gratin traditional roast meat cannelloni with béchamel
18,70 €	Galician-style octopus (boiled in-house) with potatoes and paprika
15,50 €	Ravioli of Penedès black rooster with wild mushroom béchamel

MAIN COURSE

22,00 €	Balfegó tuna with black trumpets mushroom cream and confit cherry tomatoes
20,00 €	Wild boar stew bonbon with sweet potato and chestnut purée
17,50 €	Creamy rice with wild mushrooms, foie gras and parmesan
23,00 €	oven-roasted shepherd's kid shoulder with its own juice
17,00 €	Grilled cod loin with vegetables
16,50 €	Catalan duck roasted in a clay pot at the Catalan-style
22,00 €	Grilled beef tenderloin with fork-mashed potatoes and Café de París sauce
24,00 €	Brothy rice with lobster, cuttlefish and prawns from Vilanova
22,00 €	Grilled octopus leg (boiled in-house) with sobrassada purée and paprika

DESSERTS

6,50 €	Cheesecake and pistachios with its own ice-cream
6,50 €	<i>El Català</i> (Ratafia liqueur and nougat ice cream)
6,50 €	Fresh pineapple carpaccio with coconut ice-cream
6,50 €	Baker's cake of the day with ice-cream
6,50 €	Catalan crème brûlée with almond biscuits and <i>Catànies</i>
6,50 €	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 food allergies or intolerances,
please consult our staff regarding the preparation of each dish*