



## **STARTERS**

- 22,50 € Acorn-fed Iberian ham with rubbed tomato on crispy bread
- 15,00 € Scallop tartare with Jerusalem artichoke cream and acorn shavings
- 16,50 € Shredded cod salad with tomato vinaigrette
- 19,00 € Sautéed market fish Vilanova prawns
- 12,00 € Gratin roast meat cannelloni with béchamel
- 18,70 € Galician-style octopus with potato and paprika
- 15,50 € Penedès black rooster ravioli with wild mushrooms and béchamel
- 17,00 € Creamy romesco rice with spring onions, artichokes and cod

## **MAIN COURSES**

- 24,50 € Balfegó tuna loin with Pecorino cheese, Figueres onions and pancetta veil
- 23,50 € Dry-aged grilled beef with glazed root vegetables and mustard demi-glace
- 23,00 € Slow-roasted shepherd's lamb's shoulder in its own juice
- 17,00 € Grilled cod loin with seasonal vegetables
- 16,50 € Catalan-style duck roasted in earthenware
- 24,00 € Brothy lobster rice with cuttlefish and Vilanova prawns
- 22,00 € Grilled octopus' leg with *sobrassada* parmentier and paprika

## **DESSERTS**

- 7,50 € Mascarpone cream with strawberries and chocolate
- 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 cocoa coated almond sweets and crunchy almond biscuits
- 6,50 € Chocolate-kava cake with vanilla ice cream (8 minutes)
- 6,50 € Cava Marc sorbet
- 6,50 € Our homemade coffee tiramisu with cocoa powder

(IVA INCLUDED)

*We work with seasonal, locally sourced products. If you have any allergies or intolerances, please inform our staff about preparation processes*