



## **STARTERS**

- 22,50 € Arcon-fed Iberian ham with rubbed tomato on thinned-crusty bread
- 13,00 € confit spring onions with Reus hazelnut parfait and pork cracklings
- 16,50 € Stringed salt-cod salad with tomato vinaigrette
- 19,00 € Sautéed prans from Vilanova fish market
- 12,00 € Gratin roast meat cannelloni with béchamel
- 18,70 € Galician-style home boiled octopus with potatoes and paprika
- 15,50 € El Penedès black chicken ravioli with mushroom béchamel
- 15,50 € Santa Pau bean stew with squid and cockles

## **MAIN COURSES**

- 22,00 € Local Fish with sweetbreads, broccoli and cauliflower
- 18,50 € Boneless beef ossobuco with truffle parmentier and crisps
- 23,00 € Oven-roasted Lamb shoulder with its own juices
- 17,00 € Grilled cod loin with vegetables
- 16,50 € Catalan-style duck slowed-roasted in a casserole
- 24,00 € Brothy rice with lobster, cuttlefish and Vilanova prawns
- 22,00 € Grilled home-boiled octopuses' leg with *sobrassada* parmentier and paprika

## **DESSERTS**

- 7,00 € Free-range eggs crème caramel with coconut and pineapple
- 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 puff biscuits and *Catànies*
- 6,50 € Chocolate-lava cake with vanilla ice-cream (8 minutes)
- 6,50 € Cava sorbet
- 6,50 € Our coffee tiramisu with cocoa powder

(IVA INCLUDED)

*We work with local and seasonal products. if you have any allergy or food intolerance, please ask our staff about the preparation processes of the different dishes*