



## **STARTERS**

- 22,50 € Acorn-fed ham with rubbed tomato on thin-crusty bread
- 14,00 € Cherry *gazpacho* with anchovy tartare and Parmesan ice cream
- 16,50 € Salty cod salad with tomato vinaigrette
- 19,00 € Sautéed prawns from Vilanova I la Geltrú fish market
- 12,00 € Gratin roast meat cannelloni with béchamel
- 18,70 € Homemade Galician-style octopus with potatoes and paprika
- 15,50 € Penedès black rooster ravioli with mushroom béchamel sauce
- 16,75 € Creamy rice with black pudding, artichokes and pesto

## **MAIN COURSES**

- 20,00 € Octopus with green curry, crispy pancetta and coriander
- 18,50 € Boneless El Penedès duck with Ratafia sauce and homemade crisps
- 23,00 € Slow-roasted shepherd's kid shoulder with its natural juice
- 17,00 € Grilled cod loin with vegetables
- 16,50 € Catalan-style roasted duck casserole
- 24,00 € Lobster rice with cuttlefish and prawns from Vilanova I la Geltrú fish market
- 22,00 € Homemade boiled octopus leg grilled with *Sobrassada* parmentier and paprika

## **DESSERTS**

- 7,50 € Puff pastry of layered *Catànies* textures with lima
- 6,50 € *El Català* (Ratafia liqueur and 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 *Catànies*
- 6,50 € Chocolate-lava-cake with vanilla ice cream (8 minutes)
- 6,75 € Mandarin 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*