



STARTERS

- 22,50 € Acorn-fed cured ham with rubbed tomato on crystal bread
- 18,00 € Scallop carpaccio with Bloody Mary granita
- 16,50 € Shredded salt cod salad with tomato vinaigrette
- 19,00 € Sautéed prawns from Vilanova fish market
- 12,00 € Gratin roast meat cannelloni with béchamel
- 18,70 € Homemade Galician-style octopus with potatoes and paprika
- 15,50 € El Penedès black rooster ravioli with Porcini mushrooms béchamel
- 22,00 € Creamy Morel mushroom rice with foie gras cutlet

MAIN COURSES

- 24,00 € Balfegó with tuna with warm pickle dressing
- 20,00 € Roast poularde with aubergine parmentier and peach from L'Ordal
- 23,00 € Oven-roasted shepherd's kid shoulder with its natural juices
- 17,00 € Grilled cod loin with vegetables
- 16,50 € Catalan-style roast duck cooked in a casserole
- 24,00 € Brothy rice with lobster, cuttlefish and Vilanova prawns
- 22,00 € Homemade-boiled octopus leg grilled and served with *Sobrassada* parmentier and paprika

DESSERTS

- 7,50 € Cheesecake and pistachio cake
- 6,50 € *El Català* (Ratafia and nougat ice cream)
- 6,00 € Pineapple carpaccio with coconut ice cream
- 7,00 € Pastry chef's cake of the day with ice cream
- 6,00 € Catalan crème brûlée with almond biscuits and *Catànies*
- 7,00 € Chocolate-lava cake with vanilla ice cream (8 minutes)
- 6,50 € Melon-mojito sorbet
- 7,00 € Our coffee tiramisu dusted with cocoa powder

(IVA INCLUDED)

*We work with local and seasonal products. if you have any food allergies or intolerance, please consult our staff
Regarding the preparation of the different dishes)*