



STARTERS

22,50 €	Acorn-fed Iberian ham with rubbed-tomato-on-crystal bread
14,50 €	Cucumber <i>Salmorejo</i> with seaweed and smoked eels from El Delta
16,50 €	Shredded cod with tomato vinaigrette
19,00 €	Sautéed prawn from Vilanova fish market
12,00 €	Gratin traditional roast meat cannelloni with béchamel
18,70 €	Home-boiled octopus cooked at the Galician-style with potatoes and paprika
16,50 €	Pickled free-range cockerel from Masia Besàvia with vegetables and olives
16,00 €	Cannelloni from mashed with black pudding emulsion and crispy <i>torreznos</i>

MAIN COURSES

22,00 €	Wild turbot with white aubergine <i>Samfaina</i> , capers and <i>Kalamata</i> olives
20,00 €	Roasted lamb with kimchi, confit onions and spiced peach from L'Ordal
24,00 €	Charcoal-grilled beef fillet with Café de Paris sauce and grilled watermelon
23,00 €	Wood-fired roasted shepherd's lamb shoulder with its natural juice
17,00 €	Charcoal-grilled cod loin with seasonal vegetables
16,50 €	Slow-roasted- Catalan-style Barbary duck
24,00 €	Brothy lobster rice with cuttlefish and prawns from Vilanova
22,00 €	Homemade grilled octopus' leg with <i>Sobrassada</i> parmentier and paprika

DESSERTS

7,50 €	Chocolate brownie with Ratafia sauce cream and lime ice cream
6,50 €	<i>El Català</i> (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 <i>Catànies</i>
7,00 €	Chocolate-lava-cake with vanilla ice cream (8 minutes)
6,00 €	Coconut and pineapple smoothie
7,00 €	Our homemade coffee tiramisu with cocoa powder

(IVA INCLUDED)

We work with locally sourced, seasonal ingredients. If you have any food allergies or intolerances, please ask a member of our staff about the preparation of our dishes.