



STARTERS

22,50 €	Acorn- fed Iberian ham with rubbed-tomato on crispy flatbread
20,00 €	Rosemary- infused wild mushrooms with smooth Iberian potato cream
16,50 €	Shredded salty cod salad with tomato vinaigrette
19,00 €	Sautéed fresh prawn from Vilanova fish market
12,00 €	Gratin roast meat cannelloni with béchamel
18,70 €	Home-made cooked Galician-style octopus with potatoes and paprika
16,50 €	Mild marinated rooster from La Masia Besàvia with vegetables and olives
22,00 €	Creamy rice from El Delta with porcini mushrooms and seared foie gras

MAIN COURSES

22,50 €	Monkfish meatballs with sugar snap peas and prawns from Vilanova
21,00 €	Venison fillet with turnip purée, pomegranate and apple
25,00 €	Balfegó tuna collar with garlic oil and charcoal-grilled aubergine tartare
24,00 €	Charcoal-grilled beef fillet with Café de Paris sauce and grilled watermelon
23,00 €	Oven-roasted lamb's shoulder with its own juices
17,00 €	Grilled cod loin with vegetables
16,50 €	Traditional Catalan-style roasted Muscovy duck
24,00 €	Brothy lobster rice with cuttlefish and prawns from Vilanova
22,00 €	Home-made cooked grilled octopus with <i>sobrassada</i> potato parmentier and paprika

DESSERTS

7,50 €	Chestnut chocolate-lava cake with vanilla foam (8 minutes)
6,50 €	<i>El Català</i> (Ratafia liqueur with nougat ice cream)
6,00 €	Fresh pineapple carpaccio with coconut ice cream
7,00 €	Pastry chef's cake of the day with ice cream
6,00 €	Catalan crème brûlée with <i>Catànies</i> and almond biscuits
6,00 €	Mandarin sorbet with Pacharan liqueur
7,00 €	Our coffee tiramisu with cocoa powder

(IVA INCLUDED)

We use locally sourced, seasonal ingredients. If you have any food allergies or intolerances, Please ask our staff about the ingredients and preparation methods of our dishes.