STARTERS

22,50 €	Acorn-fed Iberian ham with rubbed-tomato on crispy flatbread
16,00 €	Smoked Delta eel with purple sweet potato and chestnuts
16,50 €	Shredded salt cod salad with tomato vinaigrette
19,00 €	Sautéed fresh prawns from Vilanova fish market
12,00 €	Gratin traditional roast meat cannelloni with béchamel
18,70 €	Homemade boiled Galician-style octopus with potatoes and paprika
16,50 €	Mild marinated rooster from La Masia Besàvia with vegetables and olives
20,00 €	Sautéed artichokes from El Prat with fresh squid and a thin layer of bacon

MAIN COURSES

24,00 €	Balfegó tuna loin with chanterelle cream mushrooms, confit cherry tomatoes and truffle caviar
23,00 €	Girona beef wok with sweetbreads, mushrooms and egg
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 goat 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 €	Homemade boiled and grilled octopus tentacle with *sobrassada* potato purée and paprika

DESSERTS

7,00 €	Nougat mousse with orange
6,50 €	*El Català* (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 cream ice cream
6,00 €	Catalan crème brulée with almond biscuits and *Catànies*
6,00 €	Lemon sorbet with Cava marc
7,00 €	Our coffee tiramisu with cocoa powder

(VAT 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.