SNACKS
Tomato rubbed flat BREAD, OLIVE OIL and SALT... 2,8... ⚬... ©
2 ESCALA ANCHOVIES in olive oil... 6,3... ©
KALE chips and bittersweet sauce... 4,7... ⚬
CROQUETTE of SHEEP CHEESE and toasted ALMONDS... 2,85 ... ⚬ ... ©
Homemade DUCK ham and plum puree... 6,8 ... ©
COD pate and CRISPY BREAD... 7,2... ©

APERITIF TO DRINK

SHERRY
PALO CORTADO Juan Piñero Great Duke 12 años... 4,5
OLOROSO Gobernador, Emilio Hidalgo Palomino Fino... 7

VERMOUTH
OLAVE, Tarragona, White or Red... 4,9... ©

BUBLES
Craft beer ART Ipa Catalana... 4,3
Craft beer ART Spelt ECO-Weis Catalana... 4,3
DRAFT BEER Mahou Lager... 33cl... 3,6
Rosé CAVA by PINOT NOIR... D.G Viticultors, Penedès... 5,8... ©

COCKTAILS
KIR ROYAL... 6,5
APEROL SPRITZ... 6,5
PLA SANGRÍA glass... 8

Bread service: 1,8 f.p. ⚬ = Vegetarian dish © = Catalan Culture Prices include tax
STAPPERS
Seasonal LETTUCE, smoked SARDINE, strawberry, cucumber, melon, pumpkin seeds and a lemon and thyme vinaigrette... 12.8... (o...)
Roasted PEPPERS, grilled OCTOPUS, cumin, coriander and green sauce... 13.5... ©
CHICKPEAS, basil hummus, DRIED TOMATOES and dry plums... 12.2... ©
CELERY carpaccio, anchovy sauce, BEET ketchup and toasted PIN NUTS... 10.9... (o...)
... Mmmmmhhhh...
Iberian PORC Carpaccio, ROCKED SALAD, TRUFFLED mayonnaise and capers... 13
Iberian HAM shavings with TOMATO flat BREAD... 11,5 / 17,5... ©
SOUP or CREAM of the day... (ask)... ©

MAINS
Grilled SQUID, fine cabbage, onion and ginger and red pepper sauce... 18,3... ©
Confid COD filet, parsnip puree, cardamom and pickled carrots... 19,8... ©
Baked LAMB, its juice... raw spinach salad, seasonal fruit and pickled onion... 18,7... ©
Grilled DUCK breast, apple and beets puree and vegetables... 17,4... ©
Glazed EGGPLANT, wheat bulgur, vegetables and mint... 16,5... ©
PASTA of the week... (ask)... 15,4... ©
RICE of the day... depends on the cook... (ask)... 18,4... ©
DISH of the day... (ask)

EXTRAS ©
Bowl of roasted CARROTS and honeydew MUSHROOM... 6,8
Baby POTATOES, herbs BUTTER & Mediterranean CHIMICHURRI... 6,2
LETUCCE leaves with warm bacon and almonds vinaigrette... 5,1

- Cooking is a very difficult art that requires a vocation, a sense of constant observation, extensive experience and a lot of patience ... Josep Pla.