



We have thought of a menu to let you go by our cuisine without forgetting the most traditional tastes

### TO START WE RECOMMEND

Oyster Guillardeau n°3 Crispy corn toast with red prawns and avocado cream

THE CLASSICS

Toasted bread with tomato (2ud)	2.90
Iberian ham 100% bellota (½ portion/full portion)	13.50/26
Cantabrian anchovy "00" (2 fillets)	4.50
Iberian Ham croquettes (2ud)	3.50
"Patatas bravas" with "our own way sauce"	5.20
Homemade pickled mussels	3.50

4,50

4.90

# **OUR TAPAS**

8.50
11.80
8.50
11.90
11.50
11.50
9.50

### FROM THE GARDEN

Vegan seasonal salad with beetroot hummus	7.50
Calçots( green onion) with romesco sauce, cabbage and garlic charcoal	9.50
Stewed artichoke with potatoes and peas	10.50

## FROM THE EARTH

Cannelloni stuffed with duck with bechamel, parmesan and mushrooms
Duck breast with Pedro Ximenez sauce, shallots and vegetables
17
Black angus hamburger with cheddar, baicon and our fries
Wagyu steak tartare with Carasau bread and pickles
16

### FROM SEA

Grilled sea bass with vegetables	$\sim 21$
Scallop, broccoli, pine nuts and smoked beurre blanc	18

#### RICE

Black rice with squid and "Allioli"
Seafood rice with clams and mussels

Our paellas are made with fresh and local products. Minimum preparation time 30 minutes.

#### CHEESE

Our cheese board includes five varieties:

Manchego, Galician Tetilla, Chozuelo, Occelli Castagno, Blau de Jutglars Cheese board 12

#### **SWEETS**

Chocolate sponge with hazelnut and raspberry heart	7.50
New York Cheescake	7
Catalan cream	6
Vegan Dessert	7



Gillardeau\*





16

