CHARCOAL COOKING

BREAD

Wheat bread (200-250gr)	7,50€
Seed bread (200-250gr)	6,50€
Focaccia (200-250gr)	6,50€
Cruasán bread(200-250gr)	9,50€
Spelt bread (200-250gr)	6,50€
Gluten free Kalamata olives Focaccia (95 gr)	4,10€
Gluten free olive oil Focaccia (95 gr)	4,10€

STARTERS

Vegetable carpaccio 19,50€
made with charcoal-grilled watermelon, served with mustard and pickles

Chef's version of the Caesar salad 22,00€
raw and grilled endives with coquelet, Baldat cheese and brioche croutons

White aubergine 16,50€
glazed with sesame seeds and sheep's cheese from Mas Marcè

35,00€
Bone marrow
with grilled scallop tataki and Real Amur Osetra caviar

Spicy green gazpacho 20,00€
with prawn tartare and Bloody Mary ice cream

Sea and mountain 32,00€
with red prawns from our coast, romesco sauce and hazelnuts

Squid 25,00€
squid tagliatelle carbonara with truffled egg yolk, leeks, cured pork jowl, mushrooms and Mahon cheese

Balfegó bluefin tuna cubes 26,50€
with cashew nuts cream and horseradish

Tomatoe 18,50€
with stracciatella made from burrata, black olives, "piparras" and pumpkin seed pesto

10% Taxes included

(All of our dishes take their time to be prepared)
Menu descriptions may not list every individual ingredient. Guests concerned about the presence of allergens in our food are welcome to ask a team member for assistance when choosing their meal

FISH

Codfish 38,00€
"a la llauna" con tomate y patata laminada

Ray fish 34,00€
grilled with caramelised cauliflower and yuzu meunière

Sea bass (Portion) 39,50€
Wild fish according to market, whole piece of 500gr-1kg grilled S/M
cooked on the back with hollandaise sauce and vegetables

Tuna 36,00€
grilled tuna parpatana with pear, lemongrass, kimchi and vegetables

MEAT

Pigeon 38,00€
cooked in 2 ways with vegetables

Suckling pig 39,50€
crispy suckling pig shoulder with Ullà peach ceviche

Mediana de Angus portion 38,00€
Ternera hembra de Girona Bencriada 85€/kg
Angus Gran Cru 110€/kg
Gallega Minota 110€/kg
Wagyu (100gr) 58,00€
with crispy potatoes, tomato salad and mustard

DESSERTS

Crêpe Suzette 12,50€
prepared in the kitchen with vanilla ice cream

Grilled XUXO 11,50€
with gianduja chocolate and hazelnut filling in a croissant dough

Recuit de Fonteta 11,50€
recuit and strawberry mousse, red berry crumble, "Lego" and lychee caviar

Chocolate 12,50€
hot chocolate cake with Madagascar vanilla ice cream

Red fruits 11,50€
classic cream millefeuille with red fruits

Pavlova 13,50€
crunchy meringue with vanilla and mascarpone cream, passion fruit,
mango and pink pepper ice cream

The doors of our restaurant close at 17:00 PM (lunch service)

and at 00:30 AM (dinner service)