



AUTUMN MENU 38,00 €

Seasonal dishes and traditional elaborations

TASTING MENU 65,00 €

Degustation of our most unique dishes

** Both menus include bread and olive oil service, water and petit fours and they are served on the full table*

THE VERMOUTH

Olives, anchovy, vermouth and orange 6,75 €

Marinated mussels 5,25 €

Mackerel with pickles 5,25 €

Breaded calamari 8,50 €

STARTERS

DUCK LIVER MICUIT, sweet corn and bourbon 14,50 €

MARINATED SARDINE, dry tomato, Idiazábal cheese and basil 11,50 €

TUNA, seaweed and roasted pepper juice 15,50 €

BIO VEGETABLES of the season 10,50 €

BABY CALAMARI, chick peas, tripe and turnip 12,50 €

POULARDE CANNELLONI with truffle 12,50 €

PIG TROTTERS, roasted peppers, red sausage and garlic mayonnaise 10,50 €

RICE

RICE of the day 16,00 €

RICE, SEA CUCUMBERS and saffron 33,50 €



FISH

TURBOT, cauliflower and chard	23,50 €
COD FISH, pine nuts, raisins and spinach	16,50 €
CORVINA FISH SUQUET, mussels, clams and razor shells	22,50 €

MEAT

WILD CHIKEN with prawns	17,50 €
IBERIAN PORK with different onions	19,50 €
VEAL, mushrooms and potato	16,50 €
LAMB, smoked aubergine and goat cheese	19,50 €

CHEESE

Selection of Catalan cheese	12,75 €
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DESSERTS

LIME, green apple, bergamot and anise	5,75 €
FIGS, cottage cheese and honey	5,75 €
HOME MADE JUNKET, pumpkin and mandarin	5,75 €
TORRIJA, walnuts and ratafia	6,50 €
CHOCOLATE, bread and olive oil	6,50 €

* Bread and olive oil service 2,75 €
* Please let us know if you have any allergy
* 10% TVA included