

TAPAS

Balfegó tuna tataki with apple and soy sauce. 9,50



Home made micuit with apple jam. 8,80



Octopus salad with sweet potatoes, wakame seaweed and oriental mayonnaise. 7,70



Cheese plate. 9,20



Iberic ham (75g.). 9,50

Cristal grilled bread (ration). 2,80



Our spicy potatoes Bravas. 5,80



Blue cheese and fig croquettes. 7,20



Boletus puntalette risotto. 6,80





TAPAS

Chicken sticks with cereals,
honey and mustard.

7,30



Angus beef Steak Tartar.

8,40



Grilled octopus with creamy potatoes.

8,60



Yakisoba noodles with catalan
sausage and shrimps.

8,20



Barbecue pork ribs.

7,50



Squid sandwich.

6,80



Tête de Moine cheese

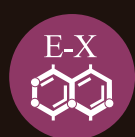
with cecina (cow smoked meat).

8,50



Beef "callos" spicy tripe.

6,50



Bao bread with pork dewlap,
wakame seaweed and teriyaki saucei.

4,80 /unit



TAPAS

Homemade “Gormanda” style spiced snails. 8,00

Cassoulet of “botifarra” (Catalan sausage), yellow foot (chanterelle mushroom) and white beans. 8,20



Shrimp carpaccio and peanut pesto. 6,90



Old beef (old cow meat) carpaccio with raspberry and smoked cheese. 8,50



Homemade ham croquette. 7,20



Rialb egg (organic egg) with ham and truffled oil. 8,50



Salmon dice with tangerine and coconut. 8,20



Veal cheeks with hummus sweet potatoes. 8,80



Enjoy your meal

DESSERTS

Oreo cookies tiramisu. 6,00



Chocolate sweet fritters. 6,00



“Tòrrec” cheese cake (goat cheese). 6,50



Catalan cream foam, apple and “carquinyoli” (catalan almond biscuit). 6,00



Nutella Coulant. (10 minutes) 7,00



To drink with desserts

Pedro Ximenez Romate 3,20 /glass

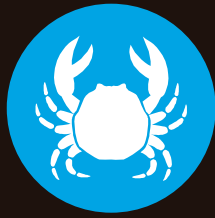
Mistela de Casa Mariol 3,20 /glass

Sant Maurici chamomile liqueur 3.50 / glass

Allergens



Gluten



Crustaceans



Eggs



Peix



Penauts



Soya



Milk



Tree nuts



Celery



Mustard



Sesame



Sulphur dioxide
and sulphites

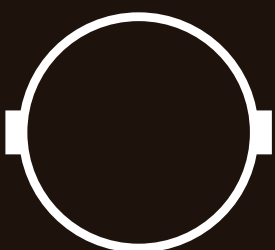


Lupin



Molluscs

*We can adapt some caps so that eligible for certain allergies.



Adaptable allergens are marked with this symbol.

WINES

Red

Grealó Ecològic	16,50 / 3,00 glass
Matsu Pícaro	16,50
Drac Màgic	15,50
Secret de Salgar	17,90
López de Haro	15,50 / 3,00 glass
Costers del Gravet	19,50
Vilosell	19,20
L'Inconscient	18,50
Petit Baldomà	15,80
Finca Comabarra	35,50
Venta Las Vacas	22,40
Casa Mariol	15,50 / 3,00 glass

Pink

La Montsec	15,50
Mustillant (Gramona)	15,50
Blum by Lous (Frizzante)	14,80 / 3,00 glass

Magnum Casa Mariol Syrah 29,00

Sangria 13,80

WINES

White

Casa Mariol “Garnatxa”	15,50 / 3,00 glass
Gessamí	18,90
Sòls Xarel	16,90
Cyatho	15,50 / 3,00 glass
Perro Verde	17,50
Vola Vola Papallona	16,50
Cèrvoles Colors	16,20
Secret de Salgar	17,90
Auzells	19,00
Terras Gauda	22,50
Carisma	19,90
Líbalis	15,50 / 3,00 glass

Sparkling

Gramona “La Cuvée” Reserva	23,90
Raventós Roig	15,00
Peralada Stars Rosat	18,50
Llopart	23,50