

From the bar...

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| Toast bread with tomato | 2.10€ |
| Variety of olives, Gordal, Kalamata and aloreña | 3.10€ |
| Gilda (piparra, anchovy, dry tomato and olive) | 2.50€ |
| Hand cut Sánchez Romero Carvajal Iberian ham | 10.85€ |
| Oysters from Delta de l'Ebre (u.) | 4.00€ |
| Our Russian salad with shrimp | 5.75€ |
| Anchovy fillet with pickled onion and black olive (u.) | 2.85€ |
| The marriage of Cantabrian anchovy fillet and anchovy in vinegar | 5.00€ |
| Marinated anchovy with raspberry coulis (u.) | 2.00€ |



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To share... or not

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| Spicy potatoes | 5.95€ |
| Deep fried squid Andalusian style | 12.80€ |
| Chistorra and honey croquette (u.) | 2.75€ |
| Squid croquette with a spicy touch (u.) | 2.75€ |
| La bomba de la Barceloneta (u.) | 4.50€ |
| Codfish fritters with "romesco" sauce (4u.) | 7.50€ |
| Deep fried small fish and prawns | 8.75€ |
| Mussels with "romesco" sauce | 9.40€ |
| Toast with roasted pepper and aubergine, marinated anchovies, tapenade and Figueres onion | 11.85€ |
| Toast with octopus, black sausage, potato purée and dry apricots dressing | 12.65€ |
| Shrimp carpaccio with peanut praline | 11.50€ |

When it's autumn.....

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| Xatonada (Endive salad with cod and romesco sauce) | 12.50€ |
| Pumpkin, arugula, burrata and sundried tomatoes | 11.65€ |

Rice...

PRICE PER PORTION
MINIMUM TWO PORTIONS
MAXIMUM 2 TYPES

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| Seafood PAELLA | 21.50€ |
| Rice with "capipota" and langoustine "capipota" Catalan stew made with parts of head and trotters of beef | 19.80€ |
| Rice with squid, pork belly and razor clam | 21.50€ |
| Rice with chicken, chanterelles, and bay prawns | 22.00€ |
| Rice with squid ink, cuttlefish, green beans and clams | 21.50€ |
| "Fideuà" with cuttlefish, mushrooms and bay prawns | 20.10€ |

A little bit more...

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| Grilled octopus, with confit potatoes and sautéed cherry tomatoes | 21.40€ |
| Stir-fried squid with mushrooms and Iberian pork belly | 18.20€ |
| Cod brandada cannelloni with "piquillo" béchamel and garlic and parsley olive oil | 15.50€ |
| "Mar i muntanya" chicken stew with shrimps and potato parmentier | 19.85€ |
| Angus veal fillet with fries | 24.00€ |