

BREADS

🕒 Fougasse with Provençal herbs and tomato pesto **G - D - N** 5.-

Chusco traditional country bread with arbequina olive oil D.O. Siurana **G** 5.-

APPETIZERS

🕒 Normandy Oyster N2 natural (1u) **ML** 4.-

🕒 Cheeses Assortment of artisan cheeses (125 gr.) **G - D - N** 15.-

🕒 Ham Iberian acorn-fed ham 26.-

🕒 Beef jerky smoked with almonds **N** 16.-

Crab brioche with coral mayonnaise and chive (2u) **G - D - C - SL - E** 9.-

🕒 Smoked cod croquette and roasted garlic mayonnaise (1u) **G - E - D - F** 3.-

🕒 Duck croquette with hoisin sauce (1u) **G - E - D** 3.-

Anchovies with smoked butter **F - D - SL** 16.-

Sea bass tempura with lime mayonnaise **G - F - D** 15.-

Glazed oxtail gyozas with Spanish stew ramen **G - SL - CE** 16.-

LIGHTS

🕒 Roasted leeks beef jerky truffled egg yolk **SL - E** 16.-

Smoked eel capers & "vittello tonnato" sauce salad **E - D - F** 15.-

Charcoal beef tartare, soy marinated egg yolk and crispy straw potatoes **E - M - S** 16.-

Roasted beetroots with creamy sour cheese **D - SL** 16.-

🕒 Crunchy-taco of potato tuna bluefin & Asian parfums **F - S - SL** 16.-

🕒 Scarlet shrimp carpaccio lime, lemon and tarragon **ML - G** 20.-

🕒 Thin pizza with swordfish babaganush, tomato, and kalamata **F - G - D - N** 15.-

STRENGTHEN

Fresh fish chargrilled, mussels with white butter and saffron gnocchi **F - D - ML - SL - CE - G** 28.-

Grilled tuna T-bone roasted aubergine, and pepper seasoning **F - SL** 24.-

Squid casserole parmentier ravioli and Iberian jowl veil **ML - SL - CE - C - F** 18.-

Rice with cod spring garlic and black chanterelles **F - ML - C - CE - SL** 22.-

Crispy battered pork belly fillet, onion "diabla" **E - SL - G - CE - S** 18.-

Ras-el-hanout chicken skewer, beetroot couscous, and green apple **G - E - SS** 16.-

Baked hock of lamb marinated with canary mojo, celeriac parmentier & sauted pack choy **D - SL - CE** 24.-

SWEET TALK

🕒 Vanilla foam toffee-coated brioche **G - D - E** 8.-

Mi-Cuit (15min) dark chocolate with sour cream **G - D - E** 8.-

Babà with aged rum & lemon whipped cream **G - D - E - SL** 8.-

White chocolat and pistachio coolant with ice cream **G - D - E - N** 8.-

Catalan custard of caramelized apple with toffee **G - D - E** 8.-

🕒 SERVED ALL DAY

We have several dishes available from 12 noon to 11pm
10% surcharge on the terrace

ALLERGENS

G	= Gluten
N	= Nut
C	= Crustacean
CE	= Celery
M	= Mustard
E	= Egg
SS	= Sesame
F	= Fish
SL	= Sulphit
P	= Peanut
ML	= Mollusk
S	= Soy
D	= Dairy
L	= Lupin