



STARTERS

to share or not to share!!

- 🍴 **FRESH FARM SALAD WITH TUNA BELLY** 9.90€
- 🍴 **BURRATA** 14.20€
with aragula with pesto and kumato tomato
- CRISPY PRAWNS** 14.85€
with tartar sauce and salad bouquet
- ESCALIVADA CARAMELIZED** 10.90€
(smoothy charcoal-grilled catalan vegetables)
- 🍴 **IBERIAN COLD CUTS PLATTER** 13.80€
- 🍴 **IBERIAN ACORN HAM** 24.50€
JUAN MANUEL D.O. GUIJUELO
- 🍴 **COD "ESQUEIXADA"** 14.80€
shredded salted-cod salad
- 🍴 **GRILLED SEASONED ARTICHOKEs** 9.95€
- 🍴 **ANCHOVIES FROM LA ESCALA** 14.85€
with extra virgin olive oil and sunflower seeds
- SUNNY SIDE UP EGGS** 11.45€
on a bed of fried potatoes and slivers of iberian ham
- 🍴 **SEASON CHARCOAL-BROILED VEGETABLES** 12.25€
with romesco
- COD FRITTERS** 10.65€
- 👨👩 **ROASTED HAM CROQUETTES** 9.90€
- 🍴 **ESCARGOTS** 15.90€
"a la llauna" with alioli and vinaigrette
- RUSTIC BREAD, TOMATO, GARLIC AND *ALIOLI** 1.95€
(Gluten free bread on display)
*Mediterranean sauce made of garlic and olive oil

SOUPS, PASTAS AND RICES

life is a combination of magic and pasta!

- SCAMPI CREAM WITH CRISPY PRAWNS** 13.75€
- 👨👩 **FARM POULTRY SOUP WITH SMALL MEATBALLS** 9.95€
- 👨👩 **GRANDMA'S MACARONI GRATIN WITH CHEESE** 9.30€
- 👨👩 **TRADITIONAL MEAT CANNELLONI** 12.45€
with parmesan cheese
- SPINACHS AND MOZZARELLA CANNELLONI** 12.45€
- 🍴 **BLACK RICE (COOKED IN SQUID INK) AND PRAWNS** 18.75€
- FIDEUÁ (NOODLE PAELLA) WITH ALIOLI** 14.15€
- 🍴 **FISH AND SEAFOOD PAELLA** 19.90€
- 🍴 **SEASONAL VEGETABLE PAELLA** 16.50€
- 🍴 **CASSEROLE CHICKEN RICE WITH CATALAN SAUSAGE, CEP" MUSHROOM AND GREEN ASPARAGUS** 17.80€

CODFISH

you're the only fish in the sea for me!

- 🍴 **CHARCOAL-BROILED COD WITH VEGETABLES AND ROMESCO SAUCE** 21.65€
- SALTED COD "A LA LLAUNA" WITH SANTA PAU WHITE BEANS** 21.65€
- 🍴 **SALTED COD WITH RATATOUILLE GRATIN WITH "ALIOLI"** 21.65€

🍴 GLUTEN FREE

👨👩 RECOMMENDED DISHES FOR KIDS

SPECIALITIES

you can not miss!

- 🍴 **BAKED LAMB BACK RIB (12H COOKING) WITH POTATOES, ONION AND TOMATO 20.60€**
- 🍴 **VEAL (12H COOKING) WITH CREAMY POTATO PURÉE 17.80€**
- PICKLED HAM HOCK (12H COOKING) WITH ROSEMARY POTATO 18.90€**

OUR CHARCOIL-BROILED MEATS

good house, good ember!

FILLET OF BEEF 24.50€

BUTIFARRA FROM LA GARRIGA

(CATALAN PORK SAUSAGE) 12.85€

with white beans, garlic and parsley

CHICKEN ESCALOPE 12.15€

FARM POULTRY 13.90€

PORK'S SNOUT 14.65€

CHARCOAL BROILED HALF A RABBIT

13.95€

LAMB CHOPS 17.85€

IBERIAN PORK "SECRETO" SPECIAL

HIDDEN CUT with foie 18€

ENTRECOT MATURED 30€

PREMIUM STEAKS

HOT STONE COOKING

Matured meat 30-45 days, Simmental race

"SIRLOIN", RIB EYE 62€

VEAL TATAKI 51€

"CRUST", VEAL T-BONE 32.90€

FILLET OF BEEF 28€

TOMAHAWK STEAK (MINIMUM 2 PERSONS) RIB OF BEEF 70€

ACCOMPANIMENT: FRENCH FRIES, ROSEMARY POTATOES or WHITE BEANS

" Make a hole to Christian "

If you want a "show", ask for one

- **SPANISH RICE 19€** (Iberian acorn ham, egg and parmesan)
- **TOMAHAWK STEAK RIB OF BEEF, CUT IN FIRE (MINIMUM 2 PERSONS) 72€**
- **FILLET OF BEEF WITH FOIE FLAMBED WITH ROSEMARY 28.70€**
- **SMOKED FILLET OF BEEF 26.50€**
- **FLAMBED ENTRECOT MATURED 31€**



#lespedresdelahistoria
#cancortada