



STARTERS

to share or not to share!!



-  **FRESH FARM SALAD WITH TUNA BELLY** 10.90€
-  **BURRATA** 15.20€
with arugula with pesto and kumato tomato
- CRISPY PRAWNS** 15.85€
with tartar sauce and salad bouquet
- ESCALIVADA CARAMELIZED** 13.90€
(smoothy charcoal-grilled catalan vegetables)
-  **IBERIAN COLD CUTS PLATTER** 16.80€
-  **IBERIAN ACORN HAM** 25.50€
JUAN MANUEL D.O. GUIJUELO
-  **COD "ESQUEIXADA"** 17.20€
shredded salted-cod salad
-  **FOIE MI-CUIT (duck)** 19.50€
-  **OX CARPACCIO** 19.50€
with arugula, parmesan and truffle oil
-  **ANCHOVIES FROM LA ESCALA** 15.85€
with extra virgin olive oil and sunflower seeds
- SUNNY SIDE UP EGGS** 13.45€
on a bed of fried potatoes and iberian ham shavings
-  **SEASON CHARCOAL-BROILED VEGETABLES** 13.85€
with romesco sauce
- COD FRITTERS** 12.65€
-  **ROASTED HAM CROQUETTES** 13.20€
-  **ESCARGOTS** 16.90€
"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

- GAZPACHO** with croutons 11.10€
-  **FARM POULTRY SOUP** with small meatballs 10.80€
-  **GRANDMA'S MACARONI GRATIN** with cheese 10.40€
-  **TRADITIONAL MEAT CANNELLONI** 12.45€
with parmesan cheese
- SPINACHS AND MOZZARELLA CANNELLONI** 12.45€
-  **BLACK RICE (COOKED IN SQUID INK) AND PRAWNS** 19.75€
- FIDEUÁ (NOODLE PAELLA) WITH ALIOLI** 15.90€
-  **FISH AND SEAFOOD PAELLA** 19.90€
-  **SEASONAL VEGETABLE PAELLA** 16.50€
-  **CASSEROLE CHICKEN RICE** 18.80€
with catalan sausage, mushroom and green asparagus

CODFISH

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

-  **CHARCOAL-BROILED COD WITH VEGETABLES AND ROMESCO SAUCE** 23.80€
- SALTED COD "A LA LLAUNA" WITH SANTA PAU WHITE BEANS** 23.80€
-  **SALTED COD WITH RATATOUILLE GRATIN WITH "ALIOLI"** 23.80€

 GLUTEN FREE

 RECOMMENDED DISHES FOR KIDS

“ Make a hole to Christian ”

If you want a “show”, ask for one

- RICE WITH IBERIAN ACORN HAM, EGG AND PARMESAN (LIVE SHOW) 22€
- FILLET OF BEEF WITH FOIE FLAMBED WITH ROSEMARY 29.70€
 - SMOKED FILLET OF BEEF 28.90€
 - GOLD 24K FILLET OF BEEF 46€

SPECIALITIES

you can not miss!

🍷 VEAL (12H COOKING) WITH CREAMY POTATO PURÉE 19.90€

🍷 LAMB RIB (12H COOKING) WITH POTATOES, ONION AND TOMATO 21.60€

OUR CHARCOIL-BROILED MEATS

good house, good ember!

BUTIFARRA FROM LA GARRIGA (CATALAN PORK SAUSAGE)
12.85€

CHICKEN ESCALOPE 12.15€

FARM POULTRY 14.50€

PORK'S SNOUT 14.65€

CHARCOAL BROILED HALF A RABBIT 13.95€

FILLET OF BEEF 28.40€

ENTRECOT MATURED HIGH LOIN 30€

IBERIAN PORK “SECRETO” SPECIAL HIDDEN CUT 18€
with foie

BEEF SHAVINGS 26.50€
with green pepper sauce and french fries

OX BURGUER 19.50€
with truffle oil

LAMB CHOPS 18.90€

STEAKS

HOT STONE COOKING

“SIRLOIN”, RIB EYE 62€

VEAL TATAKI 29€

ENTRECOT MATURED HIGH LOIN 32.90€

FILLET OF BEEF 28.90€

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

ACCOMPANIMENT: FRENCH FRIES, ROSEMARY POTATOES or WHITE BEANS



#lespedresdelahistoria
#cancortada