



STARTERS

to share or not to share!!

- ⊗ FRESH FARM SALAD WITH TUNA BELLY 10.90€
- ⊗ BURRATA 15.20€
with aragula with pesto and kumato tomato
- ⊗ ANCHOVIES FROM LA ESCALA 16.85€
with extra virgin olive oil and sunflower seeds
- ESCALIVADA CARAMELIZED 13.90€
(smoothy charcoal-grilled catalan vegetables)
- ⊗ IBERIAN COLD CUTS PLATTER 18.80€
- ⊗ IBERIAN ACORN HAM 25.50€
JUAN MANUEL D.O. GUIJUELO
- ⊗ COD "ESQUEIXADA" 17.20€
shredded salted-cod salad
- ⊗ ZUCCHINI CARPACCIO with Iberian ham and gratin
mozzarella cheese 13.50€
- ⊗ OX CARPACCIO 19.50€
with arugula, parmesan and truffle oil
- CRISPY PRAWNS 15.85€
with tartar sauce and salad bouquet
- COD FRITTERS 12.65€
- FRIED FROG LEGS 13.50€
- 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
- 👤 ROASTED HAM CROQUETTES 13.20€
- ⊗ ESCARGOTS 16.90€
"a la llauna" with alioli and vinaigrette
- RUSTIC BREAD, TOMATO, GARLIC AND *ALIOLI 2.15€
(Gluten free bread on display)
*Mediterranean sauce made of garlic and olive oil

SOUPS, PASTAS AND RICES

- TRADITIONAL GAZPACHO (tomato soup) 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
- SPINACHES 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

⊗ GLUTEN FREE



RECOMMENDED DISHES FOR KIDS

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€

SPECIALITIES

you can not miss!

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

ⓧ LAMB RIB (12H COOKING) WITH POTATOES, ONION AND TOMATO 22.60€

OUR CHARCOIL-BROILED MEATS

good house, good ember!

BUTIFARRA FROM LA GARRIGA (CATALAN PORK SAUSAGE)
12.85€

CHICKEN ESCALOPE 12.15€

FARM POULTRY (chicken thigh) 14.50€

PORK' CHEEKS 14.65€

PIG'S FEET WITH CHICKPEAS 13.85€

CHARCOAL BROILED HALF A RABBIT 13.95€

IBERIAN PORK "SECRETO" SPECIAL HIDDEN CUT 19.50€
with foie

ENTRECOT MATURED HIGH LOIN 30€

FILLET OF BEEF 28.40€

FILLET OF BEEF WITH FOIE FLAMBED WITH ROSEMARY
29.70€

BEEF SHAVINGS 26.50€
with green pepper sauce and french fries

OX BURGUER 19.50€
with truffle oil

LAMB CHOPS 19.90€

STEAKS

HOT STONE COOKING

"SIRLOIN", RIB EYE (1,3 Kg) 65€

VEAL TATAKI 29€

ENTRECOT MATURED HIGH LOIN 32.90€

FILLET OF BEEF 28.90€

TOMAHAWK STEAK, RIB OF BEEF (1,3 Kg) 75€

ACCOMPANIMENT: FRENCH FRIES, ROSEMARY POTATOES or WHITE BEANS



#lespedresdelahistoria
#cancortada

Our facilities are not gluten free, but these dishes can be made with the minimum possible traces. Consult us when placing your order.
We have the allergen cards of all the dishes for your reference. All raw or semi-cooked products are served in compliance with RD 1420/2006.

10% VAT INCLUDED