




S T A R T E R S

- ⊗ **SPINACH SALAD** 17.00€
pear, bordegas cheese, crispy onion and avocado
- ⊗ **GREEN SALAD** with tuna belly 12.50€
- ⊗ **BURRATA** 16.80€
with aragula, pesto and kumato tomato
- ⊗ **CANTABRIAN ANCHOVIES** 16.90€
with extra virgin olive oil and sunflower seeds
- ESCALIVADA** with caramelized goat cheese 14.50€
coca bread and its olive oil
- ⊗ **IBERIAN COLD CUTS PLATTER** 25.60€
- ⊗ **IBERIAN ACORN HAM** (100 gr.) 27.90€
JUAN MANUEL D.O. GUIJUELO
- ⊗ **GALICIAN BLONDE COW HAM** (100 gr.) 25.00€
Matured 90 days
- ⊗ **COD "ESQUEIXADA"** 19.30€
- ⊗ **ZUCCHINI CARPACCIO** 14,80€
with iberian ham shavings and gratin mozzarella cheese
- ⊗ **ORGANIC OX CARPACCIO** 19.70€
with arugula, parmesan cloud and truffle oil
- ⊗ **GRILLED SEASONAL ARTICHOKE** 15.90€
- CRISPY PRAWNS** 17.85€
with tartar sauce and salad bouquet
- COD FRITTERS** 15.20€
- SUNNY SIDE UP EGGS** 15.90€
with shavings of Iberian ham
- ⊗ **ESCARGOTS WITH ALIOLI SAUCE** 17.90€
- ⊗ **SEASON CHARCOAL-BROILED VEGETABLES** 16.20€
with romesco sauce
-  **CREAMY IBERIAN HAM CROQUETTES** 14.20€
(4 units)
- GRILLED CALÇOTS** 17.50€
- Alioli Sauce** 1,00€
Romesco Sauce 1,00€

S O U P S , R I C E A N D P A S T A S

- CREAM OF CRAWFISH** with crispy prawns 14.50€
-  **FARM POULTRY SOUP** with small meatballs 14.20€
-  **GRANDMA'S MACARONI GRATIN** 11.80€
with tomato, mixed mince and gratin cheese
-  **TRADITIONAL GRATIN MEAT CANNELLONI** 16.20€
- SPINACH AND MOZZARELLA CANNELLONI** 15.40€
- ⊗ **BLACK RICE** with cuttlefish and shrimp 23.60€
- FIDEUÁ (NOODLE PAELLA)** with alioli 17.90€
- ⊗ **FISH AND SEAFOOD PAELLA** 23.70€
- ⊗ **SEASONAL VEGETABLE PAELLA** 20.50€
- ⊗ **CASSEROLE CHICKEN RICE** 22.80€
chicken, sausage, mushrooms and green asparagus

TOASTED COUNTRY BREAD, TOMATO and GARLIC 2,60€

(We have bread for celiacs)

Tell your waiter if you do not want it to be served

⊗ WITHOUT GLUTEN



RECOMMENDED DISHES FOR THE LITTLE ONES AT THE TABLE

CODFISH

CHARCOAL-BROILED COD with vegetables and romesco sauce 24.80€

SALTED COD "A LA LLAUNA" with Santa Pau with beans 24.80€

SALTES COD WITH RATATOUILLE gratin with alioli sauce 24.80€

SPECIALITIES

ⓧ VEAL (12h cooking) with creamy potato purée 21.50€

ⓧ LAMB RIB (12h cooking) with potatoes, onion and tomato 23.50€

CHARCOIL-BROILED MEATS

BUTIFARRA FROM LA GARRIGA with beans 14.20€

CHICKEN ESCALOPE 13.50€

FARM POULTRY (chicken thigh) 15.80€

PORK CHEEKS 15.65€

PIG'S FEET with chickpeas 15.20€

HALF RABBIT 15.50€

IBERIAN PORK "SECRETO" with foie 21.50€

JAPANESE WAGYU A-5 45.00€

ENTRECOT GREAT SELECTION (200 grs.)

MATURED FORE RIB ENTRECOT 40 days (400 gr.) 34.00€

BEEF SLOIN STEAK (350 gr.) 32.00€

BEEF TENDERLOIN 31.00€

BEEF TENDERLOIN WITH FOIE 32.50€

flambéed with rosemary

LAMB RIBS AND CHOPS 21.50€

FOR VEGETARIANS AND VEGANS

ⓧ VEGETABLE BURGER 17.00€

with Padrón peppers

STEAKS HOT STONE COOKING

"SIRLOIN", RIB EYE (1 Kg.) 68.00€

VEAL TATAKI SIMMENTAL BREED

MATURED 35 DAYS 31.00€

FORE RIB MATURED ENTRECOT

40 DAYS (400 gr.) 35.00€

FILLET OF BEEF 33.00€

TOMAHAWK STEAK CHARRA BEEF RIB FROM

SALAMANCA (1,3 Kgs.) 86.00€

Garnish: French fries, caliu potatoes or beans



#lespedresdelahistoria
#cancortada