





STARTERS

 **SPINACH SALAD** 17.50€
pear, bordegás cheese, crispy onion and avocado

 **TUDELA HEAD LETTUCE** 14.50€
with tuna belly

 **BURRATA** 16.80€
with aragula, pesto and kumato tomato


 **L'ESCALA ANCHOIVES** 17.90€
with extra virgin olive oil

ESCALIVADA 14.90€
with caramelized goat cheese
coca bread and olive oil

 **IBERIAN COLD CUTS PLATTER** 26.60€

 **IBERIAN ACORN HAM (100 gr.)** 29.50€
JUAN MANUEL D.O. GUIJUELO

 **COD "ESQUEIXADA"** 20.50€

 **ZUCCHINI CARPACCIO** 16.50€
gratin with shavings of Iberian ham and mozzarella

 **ORGANIC BEEF CARPACCIO** 19.70€
with arugula, Parmesan and truffle oil

CRISPY PRAWNS 19,60€
with tartar sauce


COD FRITTERS 16.50€

FRIED EGGS 17.00€
with shavings of iberian ham

 **SNAILS WITH ALIOLI SAUCE** 17.90€

 **GRILLED SEASONAL VEGETABLES** 17.50€
with romesco sauce

 **CREAMY IBERIAN HAM CROQUETTES** 15.50€
(4 units)

 **GRILLED LEAKS** 9.50€
with sobrasada (Majorcan red sausage)
and a touch of honey

Alioli Sauce 1.50€

Romesco Sauce 1.50€

SOUPS, RICE AND PASTA

GAZPACHO cold soup 13.90€

 **FARM POULTRY SOUP** 14.50€
with small meatballs

 **GRANDMA'S MACARONI GRATIN** 12.00€
with tomato, mixed mince and gratin cheese

 **TRADITIONAL GRATIN MEAT CANNELLONI** 16.50€
SPINACH AND MOZZARELLA CANNELLONI 15.40€

FIDEUÀ (NOODLE PAELLA) 20.50€

 **SEAFOOD PAELLA** 24.50€
with cuttlefish and seafood

 **BLACK RICE** 24.50€
with cuttlefish and shrimp

 **CASSEROLE CHICKEN RICE** 23.50€
chicken, sausage, mushrooms and green asparagus

TOASTED COUNTRY BREAD, TOMATO and GARLIC 2,80€

(We have bread for celiacs)

Tell your waiter if you don't want it to be served

 WITHOUT GLUTEN



RECOMMENDED DISHES FOR THE LITTLE ONES AT THE TABLE




CODFISH


GRILLED COD 30.50€
with vegetables and romesco sauce

SALTED COD "A LA LLAUNA" 30.50€
with Santa Pau beans

SALTED COD WITH RATATOUILLE 30.50€
gratin with alioli sauce

SPECIALITIES

 **TENDER VEAL** 23.70€
(12h cooking) with creamy truffled potato

 **BACKED LAMB RIB** 26.50€
(12h cooking) with potatoes, onion and tomato

CHARCOAL-BROILED MEATS

BUTIFARRA (sausage) FROM LA GARRIGA 14.50€
with beans

JAPANESE WAGYU A-5 56.00€
great selection entrecote (200 grs.)

CHICKEN ESCALOPE 13.50€

FORE RIB ENTRECOTE 34.00€
matured 40 days (400 gr.)

FARM CHICKEN THIGH 15.80€

PORK CHEEKS 15.80€

BEEF SLOIN STEAK "CHULETÓN" (350 gr.) 32.00€

PIG'S FEET 16.80€
with chickpeas

BEEF TENDERLOIN 32.00€

HALF RABBIT 16.50€

BEEF TENDERLOIN WITH FOIE 33.50€

IBERIAN PORK "SECRETO" 22.50€
with foie

LAMB RIBS AND CHOPS 22.00€

STEAKS HOT STONE COOKING


"SIRLOIN", RIB EYE "CHULETÓN" (1 Kg.) 69.50€

FILET OF BEEF 33.00€

FORE RIB ENTRECOT 35.00€
matured 40 days (400 gr.)

**TOMAHAWK STEAK CHARRA BEEF RIB
FROM SALAMANCA** (1,3 Kgs.) 86.00€

FOR VEGETARIANS AND VEGANS

 **VEGETABLE BURGER** 17.00€
with Padrón peppers

 **SEASONAL VEGETABLE PAELLA** 20.50€

Garnish: French fries, caliu potatoes or beans



web



instagram

Our facilities are not gluten-free, but we can cook these dishes with as few traces as possible. Consult us when placing your order.
All raw or semi-raw products are served in compliance with RD 1420/2006. We have allergen sheets for all dishes for your reference.

10% VAT INCLUDED