

Our Oysters special Gillardeau n°2

Natural oysters 33€ (5,5€ per piece)

Mignonette oysters (shallots and red wine vinegar) 36€ (6€ per piece)

Cold starters

Jamón Bellota 100% Ibérico D.O. Jabugo and pan & tomate 25€ 🌿

Pairing option of Fino Manzanilla (Jerez) 5€

Carpaccio de gambas from Palamós 31€ 🌊

Lobster salad with brunoise of tomato, avocado and black olive pesto 35€ 🌊 🍷

Cod fish salad with green peas from Maresme and artichokes 26€

My lobster tartare with Parmentier of potato 34€ 🍷 🌊

Salmon tartare with Tzatziki 23€ 🍷

Roquefort with plums and walnuts & brioche toast 19€ 🌿 🍷 🍷

Home-made foie gras with brioche toast 24€ 🌿 🍷

Pairing option of sauternes 6€

Hot starters

Grilled scallops & cava sauce 24€ 🍷


Galician style octopus with Parmentier of potato lightly smoked 22€ 🍷

Whole bone marrow with steak tartare and toast 26€ 🌿

Extra brioche de nueces 2,5€ o pan con tomate 5€

Fish

Turbot filet with pil pil and fennel 39€

Squid with arroz 32€ 

Skate wings with vegetables in escabeche 33€


Unsalted cod with Catalan style Fava beans 36€


Scallops with curry sauce 31€

Meat


Hand-cut steak tartare with French fries or toast 29€ 

Grilled veal fillet with garniture 28€

Green peppercorn sauce or herb butter 3€ 

Grilled veal fillet with porcini sauce and truffle oil 32€ 

Grilled veal fillet, red wine sauce and baked duck liver 40€

Oven roasted rack of lamb with parsley crust 40€ 

Crispy boneless pig's trotters with scallops 30€ 

Seared pigeon and baked duck liver 40€

Offal Delicacies

Veal tripes (callos) with squid/without squid 25€/20€

Sauteed veal tongue with red wine sauce 22€

Bread service, homemade appetizers and petits fours 4€

Please let our Staff know of any food allergies.

We will do our best to accommodate.

All our dishes may contain traces of gluten, egg, fish, crustaceans, soy, milk, nuts, celery, sesame, mustard, mollusk and sulphite.

Food allergens

 Gluten

 Dairy

 Nuts

 Crustaceans