

Our Oysters special Gillardeau n°2

Natural oyster 5,5€ per piece

Mignonette oyster 6€ per piece - Shallots and red wine vinegar -

Thai oyster 6,5€ per piece - Thai dressing, mint, cilantro, and spicy -

Oyster with ceviche 6,5€ per piece - Onion, corn, lime, ginger -

Cold starters

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

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

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

Pairing option of Fino Manzanilla (Jerez) 5€

My lobster tartare with Parmentier of potato 34€

Roquefort with plums and walnuts & brioche toast 19€

Home-made foie gras with brioche toast 24€

Pairing option of Sauternes 6€

Carpaccio de gamba roja from Palamós 31€

Salmon tartare with caviar and Tzatziki 23€

Brunoise of tomato, avocado and black olive pesto 21€

Hot starters

Veal tripe with cod tripe and spicy chorizo 23€

Galician style octopus with Parmentier of potato lightly smoked 22€

Whole bone marrow with steak tartare and toast 26€

Grilled scallops & cava sauce 26€

Bread service, homemade appetizers and petits fours 4€

Extra brioche de nueces 2,5€

Pan con tomate 6€

Butter 2€

"The dishes may contain more ingredients than those listed. If you have any food allergies or intolerances, please let us know.

All our dishes may contain traces of gluten, egg, fish, shellfish, soy, milk, tree nuts, celery, mustard, sesame, mollusks, and sulfites."

Fish

- Fillet of turbot in its pil pil with confit leek 39€
- Skate wings without bones with pickled vegetables 33€
- Confit cod at 50° with Catalan-style broad beans 36€
- Scallops with vegetables and Thai curry 31€

Arroces

- Arroz with lobster 40€
- Arroz with sea cucumber 42€
- Arroz with crispy pig's trotters and gambas from the coast 38€
- Arroz with squid 32€

Meat

- Oven roasted rack of lamb with parsley crust 40€
- Crispy boneless pig's trotters with scallops 30€
- Seared pigeon and baked duck liver 40€
- Hand-cut steak tartare 29€
- Grilled veal fillet with garniture 31€
- Green peppercorn sauce, bernaise sauce or herb butter 3€
- Grilled veal fillet with porcini sauce and truffle oil 36€
- Grilled veal fillet "Rossini" -red wine sauce and baked duck liver - 42€

Offal Delicacies

- Veal tripes (callos) with squid/without squid 28€/24€
- Veal tongue with red wine sauce 22€
- Veal kidneys 21€

Horario de cocina

13.00 -15.00 19.30 – 21.30

Horario de comedor

13.00 – 18.00 19.30 – 24.00