



TO SHARE FROM THE MAR

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Iberic Ham D.O Extremadura 100g, Cristal bread with tomato	25€	Ceviche of sea bass, plantain chips, kikos and tiger's milk	18€
Anchovies from Cantabric "oo", Cristal bread with tomato	16€	Andalusian-style squid with citrus mayonnaise	12€
Artichoke flower, truffled cream and egg yolk with salt from critics		Carpaccio of Roses shrimps	18€
2 units	14€	Confit bacallà, kalamata earth and celeriac purée	19€
Homemade Chips, galician mussles in pickled sauce	12€	Octopus from Cap de Creus	19€
Patatas Bravisimas	7.50€		
Homemade cod fritters with romesco sauce 6 units	п€	FROM THE LAND	
Assortment of artisanal croquettes 6 units	9€	•	<b></b>
SALAD		Iberian shoulder of pork with roasted spring onion and PX reduction	19€
Gazpacho of organic vegetables	9€	Roasted Duroc pork cheek with Mas wine by Eloi Homar	15€
The green detox with Salmon	14€	The lasagna of the nona	14€
Habemus Caesar - Caesar salad, chicken in batter with Italian guancial	2 14€	Aubergine timbale Parmigian style	15€
Boomrrata!- Three varieties of organic tomatoes, burrata pugliese and			
fresh basil cream	15€		

## SWEETS

Saycheeseeseee! Our delicious cheesecake, secret recipe	7€
Triology of artisan ice creams	9€
Osmotized pineapple with red fruits and coconut ice cream	8€

\*The ration of bread with tomato has a supplement of  $5\varepsilon$ . Restaurant hours are from 12.30h to 15.30h and from 19:30h to 22:30h. Intolerances and allergies available on demand.



