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“Coca” bread from Folgueroles with tomato and EVOO 	5,00€
Raventós Iberian ham (80 gr) 	32,00€
Smoked Norwegian salmon with jalapeño aroma and seeds 	20,00€
Tasting of Catalan cheeses km. 0  	27,00€

## THE CLASSICS ARE ALWAYS THERE

Homemade ham croquettes   	3,00€ / piece
Fried tapioca dices with citrus honey 	14,00€
The “Bravas” Barcelona-Madrid 	14,00€
Iberian rib thai style    	18,00€
Sea and mountain peas with scallops and smoked bacon veil    	26,00€
Andalusian style squid with green mayo   	18,00€
Steak tartar with summer truffle and brioche bread   	42,00€
Wild tuna tartare with creamy avocado and toppings     	28,00€
Sea crab cannelloni with fresh herb mousseline    	25,00€












## SALADS FROM HERE AND THERE

Caesar with La Florida crispy chicken     	24,00€
Fresh burrata with tomatoes, arugula and olive powder    	18,00€
Mix of seasonal tomatoes with smoked eel and pickles   	18,00€
Salad leaves with tuna belly, sprouts and mustard  	16,00€





## OUR RICES

“Señorito” rice with fish and prawns    	35,00€ p.p.
Duck rice with foie and mushrooms 	35,00€ p.p.
Squid and salicornia fideuà     	32,00€ p.p.
Black marine risotto with parmesan rocks     	32,00€ p.p.














## FROM THE MEDITERRANEAN SEA

Fish of the day with courgette millefeuille and tomato jam 	34,00€
Cod confit in green sauce with gnocchis and pea sprouts    	34,00€
Wild hake with romesco sauce, endive and mini blanched leeks  	34,00€
Gaudí red mullet (El Bulli 1987 recipe)    	36,00€

## FOR THE MEAT LOVERS

Poulard ravioli with foie sauce and summer truffle  	45,00€
Beef sirloin with truffled potatoes and Porto sauce  	38,00€
Nebraska T-bone steak 500 gr. accompanied by old-style primor potato	90,00€
Magret of duck with poultry juice and corn textures  	32,00€

## SWEET MOMENT

Pistachio air cake with creamy yuzu and tangerine    	15,00€
Cherry, red berries and hibiscus Pavlova  	15,00€
Bailey's Tiramisú    	15,00€
Chocolate and almond cake with vanilla ice cream   	15,00€