

## TO START

"Coca" bread from Folgueroles with tomato and EVOO	4,00€
Raventós Iberian ham 80g	28,00€
Anchovies from Santoña with caviaroli	16,00€
Local Catalan cheeses selection	25,00€

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## THE CLASSICS ARE ALWAYS THERE

Homemade ham croquettes (5 un)	10,00€
Tapioca and feta dices with jalapeño citrus honey	10,00€
The "Bravas" Barcelona-Madrid	10,00€
Thai lacquered chicken wings	14,00€
Prawn carpaccio with mushrooms and edamame	23,00€
Artichokes garden with lime emulsion and mullet roe	16,00€
Red hummus with marinated prawns and pine nuts	15,00€
Andalusian style squid with ink emulsion	18,00€
Salmon tartare with dill sour cream, avocado and tobiko roe	24,00€

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## SALADS FROM HERE AND THERE

Caesar with La Florida crispy chicken	16,00€
Fresh burrata with tomatoes, arugula and olive powder	18,00€
Mix of seasonal tomatoes with smoked sardines, pickles and EVOO caviar	15,00€
Salad leaves with tuna belly, sprouts and mustard	18,00€

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## OUR RICES

"Señorito" rice with scarlet shrimp	25,00€
Duck rice with foie and winter mushrooms	27,00€
Baby squid black fideuá with salicornia and allioli	23,00€

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## FROM THE MEDITERRANEAN SEA

Scorpionfish with lobster juice, creamy celery and dill powder	32,00€
Sea bass with poultry juice, caramelized salsify and anise foam	28,00€
Fish of the day with vegetables and beans from Santa Pau	26,00€

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## FOR THE MEAT LOVERS

XXL free-range chicken cannelloni with foie gras and parmesan sauce	18,00€
Beef steak with truffled fries and Port sauce	33,00€
Goat confit at low temperature with creamy parsnip and beetroot	35,00€

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## SWEET MOMENTS

Apple tatin with almonds, tonka bean and Calvados foam	9,00€
Pistachio air cake with yuzu, tangerine ice cream and matcha tea foam	10,00€
Tapioca pearls with coconut and mango in textures	9,00€
Nutella coulant with hazelnut cream and Tahiti vanilla ice cream	9,00€