

TO SHARE OR AS STARTER



ⓧ 1. Assorted sausages and cuts	9,50
ⓧ 2. Assorted Catalan cheeses with marmelade	13,50
ⓧ 3. L'escala anchovies with toast and tomato	9,80
ⓧ 4. "Boquerones" Anchovies in vinegar with toast and tomato	8,90
ⓧ 5. Spanish ham with toast and tomato	10,50
ⓧ 6. Iberian ham with toast and tomato	15,00
7. Home-made roasted meat croquettes "Price per unit"	1,60
8. Squids Andalusian style with romesco sauce	12,00

STARTERS

ⓧ 9. Green asparagus cream with ham and parmesan cheese	7,90
ⓧ 10. Snails casserole	10,90
11. Meat-stuffed zucchini with mushroom sauce	8,80
12. Home-made cannelloni with mushroom sauce	8,80
13. Macaroni casserole with meat, tomato and cheese	6,80
ⓧ 14. Mixed salad	6,80
ⓧ 15. Salad with goat cheese, dry fruit and quince	9,50
ⓧ 16. Broad beans salad with iberian ham	9,90
ⓧ 17. Duck magret carpaccio with foie	11,50
ⓧ 18. Veal carpaccio with parmesan cheese	9,50
ⓧ 19. House foie gras (mi-cuit) with toast and marmelades	14,50
We suggest accompanying the foie with a glass of sweet wine Moscat Empordà	3,50

FROM THE SEA



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| ⓧ 20. Grilled squids | 13,50 |
| ⓧ 21. Grilled monkfish | 16,50 |
| 22. Baked monkfish | 17,50 |
| 23. Baked cod | 16,50 |

GRILLED MEAT

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| ⓧ 24. Grilled veal entrecote from Girona
<i>(Sauces at choice: Roquefort, mushrooms or 5 peppers)</i> | 16,50
2,20 |
| ⓧ 25. Grilled chicken thigh with fries | 8,50 |
| ⓧ 26. Grilled sausage with beans and fries | 8,80 |
| ⓧ 27. Grilled rabbit with alioli | 9,50 |
| ⓧ 28. Duck magret with prune sauce | 16,50 |

ROASTED MEAT

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| ⓧ 29. Pig's trotters with prawns | 13,50 |
| ⓧ 30. Roasted veal cheek with mushrooms | 14,50 |
| ⓧ 31. Roasted lamb shoulder | 17,50 |
| ⓧ 32. Baked pork cheeks | 12,90 |
| ⓧ 33. "Peuada" Pig trotters, snout & ears with mushrooms | 13,50 |

- ⓧ We offer gluten-free dishes "upon request" - Prices with VAT included
Toast bread with tomato 2,00€- Gluten free bread 2,00€ - Alioli 1,50€