

TO SHARE

COCA BREAD WITH TOMATO "CATALAN STYLE"

6,00€

MUSSELS WITH MARINERA SAUCE

16,00€

'OO' CANTABRIAN ANCHOVIES WITH BALSAMIC VINEGAR

19,50€

COD FISH FRITTER

16,00€

ORGANIC TOMATO SALAD WITH TUNA

18,00€

IBERIAN HAM CROQUETTES

10,00€

BURRATA FROM PUGLIA WITH CANDIED CHERRY TOMATES
& PISTACHIO PESTO

24,20€

HOME MADE FOIE MI CUIT

24,00€

SEASONAL SAUTEED VEGETABLE WITH SMOKED SCAMORZA

18,00€

90 DAYS RIPE PICANHA

22,00€

SQUID WITH GARLIC AND PARSLEY AND CARAMELIZED ONION

22,00€

RED PRAWN & CODFISH OMELETTE

21,90€

SEASONAL GREEN SALAD

15,00€



Obra d'Oscar Tusquets i Lluís Clotet
Premi FAD d'arquitectura 1979



OUR RICES

SEAFOOD RICE

27,90€

BULL'S TAIL MELOW RICE

26,50€

FROM THE SEA

"ARROM" TUNA TARTARE WITH CURED EGG YOLK & TOASTIES

27,50€

TURBOT "DONOSTIARRA" STYLE

32,50€

HAKE IN IN GREEN SAUCE, ASPARAGUS AND QUAIL EGGS

28,90€

SEA BASS FILET WITH SICILIAN CAPONATA

38,00€

MARKET FISH

P/M

MEATS

TENDERLOIN STEAK TARTAR HAND CUT WITH TOASTIES

28,50€

BEEF FILET WITH CABRALES CHEESE, BLACK GARLIC & CONFITTED POTATOES

32,50€

PORK "MANITAS" WITH RED PRAWN & "TRUMPETS OF DEATH" MUSHROOMS

25,50€

LAMB WITH RELISH , PARMENTIER& ROSEMARY

36,00€

POULARDE CANNELLONI WITH FOIE BÉCHAMEL AND DEMIGLACE

24,90€

PRICES IVA INCLUDED

If you have any food intolerance or restriction, please inform the room team to offer you an alternative

IF YOU DON'T WANT THE WELCOME APERITIF, (5€/COMENSAL) PLEASE NOTIFY THE WAITER

