

TO BEGIN WITH...	
Coca bread from Folgueroles with tomato and olive oil	5€
Iberian ham 100% "bellota" Casa de Alba	24€
Línia's fresh salad	12€
Salad I love green	15€
Roasted "escalivada" with Cantabrian anchovies and olives	15€
Salad "al rojo vivo"	15€
Hummus with mini vegetables and "Regañás" from Córdoba	14€
Stracciatella of burrata, guacamole, basil, tomatoes, black olives and pine nuts	14€
Cantabrian white anchovies with "Ajoblanco", orange reduction and grapes	16€
Wild tuna tartare from Ametlla de mar with creamy avocado and rice vinegar	25€
Wagyu beef steak tartare with its jus and grilled bone marrow	23€
Giant homemade croquette of...	4,5€/u

TO FOLLOW...	
Toasted pine nuts soup with artichokes and confited porcini mushrooms	16€
Charcoal grilled Galician cockles	18€
Charcoal grilled mussels with sauce of...	14€
Aubergine alla Parmigiana Línia style	14€

RICE & PASTA	
Charcoal grilled rice with Iberian pork, Wagyu beef black pudding min 2 pax	22€/pp
Cuttlefish, prawn and cockles rice min 2 pax	25€/pp
Please ask us for our fresh pasta	18€
Black pappardelle with Aglio Olio red prawn from Llança and Bottarga	22€

FISH	
Catch of the day, <i>please ask us what we have fished today.</i> Whole piece	9€/100gr
Roasted octopus, parmentier of smoked paprika and Almanac "all i oli"	22€
Sea bass filet with coconut soup, grilled pineapple and lime	24€
Charcoal grilled calamari with its stew and lemon gnocchi and miso mayonnaise	23€

MEAT	
Iberian "Presa" DO Salamanca with vanilla pears and pork belly sauce	23€
Galician beef "Txuletón" 1kg	78€
Galician beef rib eye 300 gr	28€
Grilled Galician beef skirt steak with roasted apricots and "axiote chimichurri"	21€

ALL OUR FISH AND MEAT ARE CHARCOAL GRILLED
IN JOSPER OVEN

SIDE DISHES	
Peppers from Padrón	6€
Homemade Línia's French fries	5€

MENÚ SHARING MENU	
STARTERS	
<i>Coca bread from Folgueroles with tomato and olive oil</i>	
<i>Burrata stracciatella, guacamole, basil, tomatoes, black olive and pine nut</i>	
<i>Galician mussels Marinara style</i>	
<i>Salad "al rojo vivo"</i>	
<i>Artichoke hearts, confited porcini mushrooms and toasted pine nuts soup</i>	
MAINS TO SHARE	
<i>Cuttlefish rice from Llança</i>	
<i>Galician beef skirt steak with roasted apricots and axiote chimichurri</i>	
DESSERTS	
<i>Coconut foam, sautéed pineapple, basil and chili</i>	
<i>Opera</i>	
<i>Water and coffee included</i>	
Min 2 pax 39€ p/p	

All prices are inclusive of 10% VAT

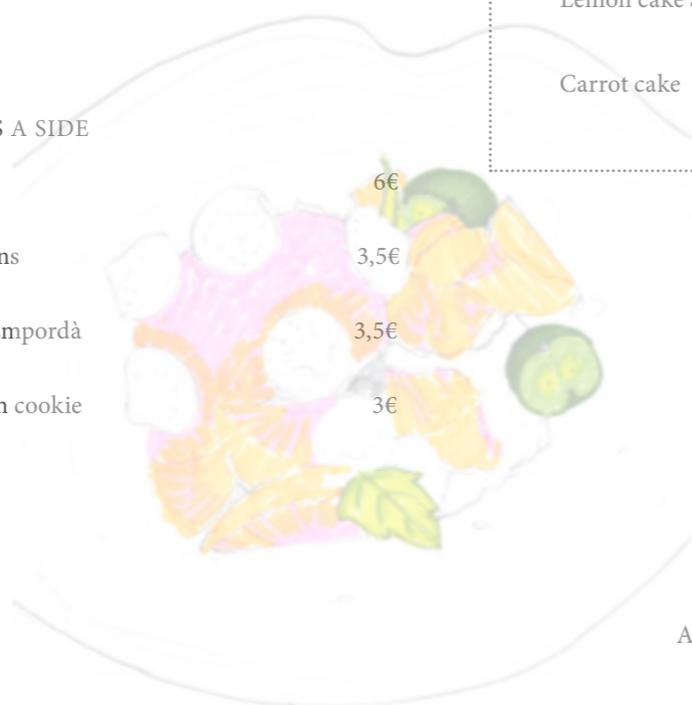
DESSERTS

Yellow fruits with vanilla, yoghurt and citrus	6€
Zen garden of Ivoire white chocolate, vanilla, and Matcha tea brioche filled with lemon	8€
Our own version of “mel i mató” with caramelized pecan nuts and yoghurt	6€
Coconut foam with its crumble, sautéed pineapple, basil, chili and pineapple sorbet	6€
Origin cocoa: passion fruit, Guanaja chocolate 70% and coffee	6€
Ferran’s dreams: Creamy hazelnut, chocolate 70% financier, lemon gelée and pistachio ice-cream	8€
Summer berries Pavlova, cream and strawberry sorbet	6€
Rum Brugal Añejo Baba with fruit and vanilla ice-cream	6€



AS A SIDE

“Catania’s” 6u	6€
Pine-nuts and lemon mini muffins	3,5€
Homemade sweet fritters from Empordà	3,5€
Chocolate and walnuts American cookie	3€



OUR CREATIONS

Sacher DO Almanac de naranja	4,5€
Opera Liceo	4,5€
Raspberry tartlet	4,5€
Our homemade banoffee	4,5€
Mango, lime and coconut tartlet	4,5€
Lemon cake and meringue in textures	4,5€
Carrot cake	4€

CHOCOLATE 100%

Playing chocolate chess	8€
White chocolate traditional “Músic” with red berries, pistachios and almonds 3u	2,5€
Dark chocolate traditional “Músic” with apricots, hazelnuts and walnuts	2,5€
Our selection of homemade bonbon5u	6€
Chocolate covered strawberries	6€
Línia’s fresh fruit salad	5€
Fruit in coconut and coriander ceviche	6€



FRUIT

ARTISAN ICE-CREAMS

Hazelnut	4,5€
Chocolate	4,5€
Yoghurt	4,5€
“Crema catalana”	4,5€
Passion fruit sorbet	4,5€



All prices are inclusive of 10% VAT

Sketches drawn by our pastry team