

Tapas to share...

Bread with tomato, salt and extra virgin olive oil	4 €
Codfish brochette with olive, anchovies, pickled cucumber and green chilly	6 €
The best olives stuffed with anchovies	8 €
Cured Catalan sausage from Vic	12 €
Iberian ham	21 €
Anchovies from <i>L'Escala</i>	3'5 € /filet
Tuna belly and potato salad	12 €
Cod fritters	3 € /unit
<i>Can Rovira sobrassada</i> with honey and bread with tomato	9 €
Ham croquettes	2 € /unit
Baby red shrimp with sea salt	19 €
Fried battered squid	16 €

Start lighter...

Curly lettuce salad with crispy pork ear and pine nut vinaigrette	12 €
Textures of artichokes with Iberian ham and foie gras	19 €
*Foie gras over puffed pastry with caramelized apple and a little salad	19 €
Grilled vegetables with anchovies and <i>romesco</i> sauce	18 €
Pickled oysters with vegetables and seaweed	21 €
Natural oysters	4'5 € /unit
Grilled <i>calçots</i> with <i>romesco</i> sauce	16 €
Grilled artichokes with <i>romesco</i> sauce	16 €

Succulent starters...

Zuchinni cannelloni stuffed with mashed codfish and black garlic	16 €
*Fried eggs with pork belly and soufflé potatoes	17 €
Open omelette with bread with tomato, ham, artichokes and <i>calçots</i>	19 €
Free-range chicken cannelloni	23 €
Free-range chicken cannelloni with truffle	35 €
*Bone marrow with steak tartar	16 €
Egg at low temperature with vegetables and <i>sobrassada</i> crumbles	16 €
*Sea cucumbers with pork belly and cauliflower puree	39 €
Grilled pork ear with <i>trinxat</i> , garlic and parsley	14 €

Our rices... (they are cooked to order, please wait 18 minutes)

Red shrimp creamy rice	26 €
Black rice with clams, monkfish and squid	19 €
Dry seafood rice (sea cucumber, shrimp, monkfish and squid)	29 €
Dry sea cucumber rice	42 €
<i>Cap i pota</i> rice	19 €

From the sea...

Grilled octopus with mashed potatoes and cayenne pepper	19 €
Baby cuttlefish with onion and tomato sauce	22 €
Grilled codfish served with white beans and codfish tripes	24 €
Grilled red shrimps from <i>Blanes</i>	39 €
Grilled red tuna with pickled sauce and baby vegetables	28 €
Baked monkfish with potatoes, ham and fried garlic	24 €
Grilled hake with mashed cauliflower, fresh tomato and toast bread	21 €
Lobster with flambéed onion	m/p

The meat...

Veal cheeks with mashed potato and radish	16 €
Pig's feet stuffed with duck confit, dried apricots and pine nuts	18 €
Free-range chicken thigh with fried potatoes	16 €
Roasted suckling pig with caramelized fruit	26 €
Veal filet with fried potatoes	25 €
Veal fricassee with potatoes	24 €

*We can add truffle with an increase of 15 €

* We also offer half portions (except rice, egg at low temperature, omelette, chicken thigh and cheek pork) We will charge 60% of the full portion price

Snack service, bread service 5 €

Seasonal menu

52 €

Snack of the day

Codfish brochette with olive

Foie gras over puffed pastry with caramelized apple

Egg at low temperature with vegetables and *sobrassada* crumbles

Baked monkfish with potatoes, ham and fried garlic

or

Veal fricassee with potatoes

Our homemade deserts

(the entire table has to participate)

Seasonal menu

Snack of the day

Codfish brochette with olive

Foie gras over puffed pastry with caramelized apple

Egg at low temperature with vegetables and
'sobrassada' crumbles

Baked monkfish with potatoes, ham
and fried garlic

or

Veal fricassee with fried potatoes

Our selection of homemade desserts

52€

The entire table has to participate on the seasonal menu

Our homemade desserts...

Our homemade cakes assortment

9,5 €

- *Capuchina*
- Lemon pie
- Cream's puffed pastry of almonds
- Rum baba
- Hazelnut and chocolate mousse
- Chocolate cake
- Fresh fruit
- Chocolate truffles

Cheese assortment with homemade jams

14 €

Foam of Catalan cream with strawberries, citric caramel and toffee ice cream

9 €

Roasted pineapple with yoghurt and coconut ice cream

9 €

The best orange of Valencia with juice

7,5 €

Homemade ice cream (yoghurt and coconut, vanilla, chocolate, cream and toffee)

3 €/scoop

Homemade sorbets (lemon, red berries)

3 €/scoop

VAT included

Dessert wines

Moscat Masia Pairal Can Carreras D.O. Empordà	7 €
MR Moscatel D.O. Málaga	9 €
Château Violet-Lamothe 2013 A.O.P. Sauternes	9 €
Josefina Pinyol Garnatxa envellida D.O. Terra Alta	9 €
Tokaj Disznókó Late Harvest Hungria	12 €
Tokaj Disznókó 5 Puttonyos Hungria	14 €
Dolç Mataró Monastrell D.O. Alella	9 €
La Bota de Amontillado Navazos nº 58 D.O. Jerez	16 €
Pedro Ximénez San Emilio Lustau D.O. Jerez	12 €
Porto Nieveport LBV 2009 Portugal	9 €

MENÚ 1

Daily appetizer
Traditional cannelloni with seasonal mushroom cream
Hake stuffed with bread with tomato
Foam of Catalan cream with “carquinyolis”
Bread service and petit fours

47€ (drinks are not included)

MENÚ 2

Daily appetizer
Grilled vegetables with anchovies and “romesco” sauce
Roasted and crispy suckling pig with caramelized fruit
Fresh cheese with orange gelatin and caramelized nuts
Bread service and petit fours

52€ (drinks are not included)

MENÚ 3:

Daily appetizer
Foie gras over puffed pastry with caramelized apple
Traditional cannelloni with creamed seasonal mushrooms
Baked monkfish with potatoes, ham and fried garlic
Roasted pineapple with yogurt and coconut ice cream
Bread service and petit fours

55€ (drinks are not included)

TAPAS MENU 1

Tapas to share...

Bread with tomato, salt and extra virgin olive oil
Cured Catalan sausage from Vic
Can Rovira red sausage
Ham croquettes
Cod fritters

Curly lettuce salad with crispy pork ear and pinenut vinaigrette
Meatballs with baby cuttlefish
Catalan cream fritters
Bread service and petit fours

50€ (drinks are not included)

TAPAS MENU 2

Tapas to share...

Bread with tomato, salt and extra virgin olive oil
Cured Catalan sausage from Vic
Can Rovira red sausage
Ham croquettes
Cod fritters

Grilled vegetables with mushrooms and romesco sauce
Baked monkfish with potatoes, iberian ham and fried garlic
Roasted pineapple with yogurt and coconut ice cream
Bread service and petit fours

56€ (drinks are not included)

TAPAS MENU 3

Tapas to share...

Bread with tomato, salt and extra virgin olive oil

Tuna belly salad

Cod fritters

Can Rovira red sausage

Ham croquettes

Mini traditional cannelloni with creamed seasonal mushrooms

Open omelette with ham, mushrooms and bread with tomato

Veal fricassee with seasonal mushrooms

Foam of Catalan cream with “carquinyolis”

Bread service and petit fours

57€ (drinks are not included)

TAPAS MENU 4

Tapas to share...

Bread with tomato, salt and extra virgin olive oil

Cured Catalan sausage from Vic

Can Rovira red sausage

Ham croquettes

Cod fritters

Foie gras over puffed pastry with caramelized apple

Veal filet with fried potatoes

Baked apple with puffed pastry and vanilla ice cream

Bread service and petit fours

67€ (drinks are not included)

TAPAS MENU 5

Tapas to share...

Bread with tomato, salt and extra virgin olive oil

Tuna belly salad

Cod fritters

Can Rovira red sausage

Ham croquettes

Mini traditional cannelloni with creamed seasonal mushrooms

Open omelette with ham, mushrooms and bread with tomato

½ Grilled turbot with vegetables

½ Veal filet with fried potatoes

Desserts assortment to share

Bread service and petit fours

78€ (drinks are not included)

TAX included in all the menus

MAKE YOUR OWN MENU

Starters...	Portion	½ portion
Curly lettuce salad with crispy pork ear and pinenuts vinaigrette	12 €	7,20 €
Sliced codfish, anchovies, pickled cucumbers and green chilly	19 €	11,40 €
Foie gras over puffed pastry with caramelized apple	19 €	11,40 €
Grilled vegetables with anchovies and romesco sauce	18 €	10,80 €
Fried eggs with pancetta and soufflé potatoes	17 €	10,20 €
Traditional cannelloni with creamed seasonal mushrooms	23 €	13,80 €
Main courses...		
Grilled codfish served with white beans and codfish tripes	24 €	14,40 €
Grilled red tuna with pickled sauce and baby vegetables	28 €	16,80 €
Baked monkfish with potatoes, ham and fried garlic	24 €	14,40 €
Grilled octopus with mashed potatoes and cayenne pepper	19 €	11,40 €
Baby cuttlefish with onion and tomato sauce	22 €	13,20 €
Veal fricassee with seasonal mushrooms	24 €	14,40 €
Meatballs with baby cuttlefish	19 €	11,40 €
Roasted suckling pig with caramelized fruit	26 €	15,60 €
Veal filet with fried potatoes	25 €	15,00 €
Desserts...		
Foam of Catalan cream with “carquinyolis”	9 €	
Bread and chocolate with olive oil and salt	9 €	
Catalan cream fritters	9 €	
Caramelized “a l’ast” pineapple with yogurt and coconut ice cream	9 €	
Rum Baba with cream ice cream	12 €	

Conditions

You have to select a closed menu

All the group is going to have the same menu

You have to confirm the menu 48 hours in advance

If you choose half portions, you must select minimum 3 courses

These menus will be served minimum for 8 people

The menus don't include drinks

We will charge 5€ per person for the daily appetizer, bread service and coffee cookies

All the menus include TAX

WINE SELECTION FOR GROUPS

Option 1 (to choose)

White wine: DO Penedès. **Miquel Jané**

(Sauvignon Blanc)

Red wine: DO Pla de Bages. **Exibis**

(Cabernet Sauvignon, Mandó and Sumoll)

Cava: DO Cava. **Oriol Rossell Cuvée Especial**

(Macabeu, Xarel·lo and Parellada)

Water and coffee service

18€ per person (TAX Included)

Option 2 (to choose)

White wine: DO Penedès **Màgia**

(Xarel·lo and Garnatxa Blanca).

Red wine: DO Montsant **Bancal del bosc**

(Cabernet Sauvignon, Carinyena, Garnatxa and Syrah)

Cava: DO Cava. **Torelló Brut Nature**

(Macabeu, Xarel·lo and Parellada)

Water and coffee service

25€ per person (TAX Included)

Option 3 (to choose)

White wine: DO Terra Alta. **L'Abrunet**

(Vernatxa blanca)

Red wine: DO Penedès. **Ocell de Foc**

(Arinarnoa, Caladoc i Marselan)

Cava: DO Cava. **Gramona Imperial**

(Xarel·lo, Macabeu and Chardonnay)

Water and coffee service

29€ per person (TAX Included)