

## ACCOMPANIMENTS

Toasted flatbread with tomato 3,65 €

## APPETISERS

Santoña anchovies in olive oil (whole, two fillets) 6,30 €  
Anchovies in sherry vinegar 6,50 €  
Mari's Russian salad 7,30 €  
Chicken and bellota ham croquette (unit) 2,85 €  
Lobster croquette with our secret ingredient (unit) 4,70 €  
Cod fritter (unit) 2,85 €  
Faro de Cádiz shrimp *torta* 3,65 €  
Classic Iberian pork jowl with smoked herring 10,90 €  
Fried Cordoba-style aubergines in sugar cane honey 8,45 €  
Hand cut bellota cured ham (Guijuelo) (1/2 portion) 18,30 €  
Hand cut bellota cured ham (Guijuelo) (1 portion) 30,85 €  
Chorizo sausage sandwich 6,35 €  
Squid sandwich 6,50 €  
Barceloneta's bomba (spicy meatball) 4,40 €  
Guillemet N°3 oyster (unit) 5,90 €  
Fresh Galician razor clam (unit) 4,20 €  
Steamed cockles with citrus 22,00 €

## SNACKS

Green beans parmesan and pine nut salad 15,30 €  
Malaga-style fried anchovies and finely sliced pa amb tomàquet (bread with tomato) 10,80 €  
Seasonal tomatoes salad with tuna and anchovies 17,85 €  
Galician baby scallops with bellota ham 22,00 €  
Marinera clams (with fish broth) 27,15 €  
Cañete fried fish assortment: moray eel, beach prawn... 23,65 €  
Deboned red mullet with a veil of pork 17,80 €  
Aged beef steak tartare with french fries (130gr.) 21,40 €  
Wild red tuna tartar (120gr.) 21,80 €  
Cañete-style shrimp in garlic 31,15 €  
Wild tuna Tataki with seaweed 26,80 €  
Stewed Santa Pau beans with baby squid 24,30 €  
Scrambled eggs with chorizo 11,85 €  
Spicy octopus with "trinxat" cabbage, potato and pork 23,30 €  
Veal sweetbreads with local prawns 22,50 €  
Gratinated poularde cannelloni with duck foie bechamel 17,25 €  
Aged beef steak with foie and truffle sauce 31,20 €  
Deboned oxtail with mashed potatoes 20,95 €  
Spectacular deboned suckling Iberian pig 26,25 €  
Mellow veal cheek with parmentier 21,85 €

## DON'T MISS OUR SPECIAL!

Live Carril big clam (unit) 10,95 €  
"Escudella" hot soup with meatballs 12,45 €  
Fried seasonal artichokes 8,20 €  
Mellow veal meatball with "Funghi porcini" 10,00 €  
Mellow potato omelette 12,45 €  
Burrata with lacquered eggplant and miso 12,80 €  
"Callos" Tripe with chickpeas 16,85 €  
Fresh prawn open omelette 24,30 €  
Watch out for the red prawn that gets in at eight. Fresh from the sea to the plate! 100gr/30,30 €  
"Cañete Paella" of the day 26,25 €  
Laminated iberian prey with fine herbs 15,90 €

## SNACKS CONTINUED...

Nebraska's "Black Angus" sirloin steak (350gr) 48,35 €  
Finely cut grilled Iberian pork loin (with garlic and lemon on the side) 52,70 €

## CHEESES

Assortment of traditionally produced cheeses, walnut bread and jam  
Half portion 20,00 € | Whole portion 29,90 €

## DESSERTS

"VALRHONA" CHOCOLATE COULANT 8,40 €  
"BABA AU RHUM" WITH PINEAPPLE AND COCONUT ICE CREAM 7,15 €  
CREMA CATALANA 6,20 €  
TORRIJAS SWEET WINE 7,30 €  
TOCINILLO DE CIELO 5,90 €  
FINE APPLE TART WITH VAINILLA ICE CREAM 8,90 €  
CUBAN CHOCOLATE STICK WITH SALT 8,40 €  
SPECIAL MILLEFUILLE WITH CREAM "FORN VILAMALA" 5,90 €  
CAMELISED PINEAPPLE WITH LEMON SORBET 8,40 €

ALL THE FISH AND SEAFOOD WE OFFER  
COMES FRESH FROM CATALAN FISH MARKETS.  
ALL THE VEGETABLES WE USE ARE  
LOCALLY GROWN AND SEASONAL.

**ALLERGIES:** PLEASE NOTIFY THE KITCHEN IF YOU SUFFER FROM ANY FOOD INTOLERANCE OR ALLERGY.

**ANISAKIS:** ALL OUR FISH SERVED RAW HAS PREVIOUSLY BEEN FROZEN IN ACCORDANCE WITH STATUTORY REGULATIONS.

ALL PRICES INCLUDE VAT