

TAPAS

Cold and lukewarm tapas

· Assortment of catalan cheeses	12€
· Iberic ham 100% bellota "5Jotas Sanchez Romero Carvajal" (80gr)	20€
· Bread with tomato	4€
· Smoked assortment: anchovies, sardines and eel	12€
· Guacamole toast with eel	9,50€
· Oysters: in their own juice, with yuzu pearls or with green apple and beurre noisette	3,50€/u
· Red tuna tartar from l'Ametlla de Mar	14€
· Little "clotxa": tomato, onion, eggplant, pepper and smoked sardine	4€/u
· Organic tomato and burrata salad	10€

Hot tapas

· Delta mussels with seafood sauce	6€
· Roasted octopus with corn ajoblanco soup	12€
· Assorted artisan croquettes	2,10€/u
· Kid kabayaki eel bread, roasted eggplant, soy mayonnaise, apple compote and ginger	6€
· False "churros with chocolate" made with codfish and seafood sauce and squid ink	11€
· Poached poultry eggs with Iberic ham and confited potato	10€
· Nettles breaded	15€
· Eel "xapadillo" with "picada"	9€
· Snails of red snapper with tomato sauce and green butter	9€
· Razor shell	14€/12u

PLATILLOS

Meat platillos

· Wild duck cannelloni with mushrooms béchamel	4,50€/u
· Oxtail brioche with piparra pepper mayonnaise	4,50€/u
· Mellow beef with old-fashioned mustard parmentier	10€
· Duck magret tataki	15€

Fish platillos

· Fried fish (according to fish catch)	13€
· Skewer with onion, tomato, piquillo and thyme	11€
· Octopus with caramelized onions	15€
· Fried frog hip's	10€
· "Anguila amb suc"	14€
· Andalusian-style squid with smoked honey alioli	10€
· Mullet with vichyssoise and piquilla pepper cream	11€
· Blue crab rice	12€

LOGE

Seafood tapas according to catches of the week (prices according to loge)