



START SNACKS...

Flat toasted bread with ripped tomatoes	4,45
Ondarroa Anchovies	9,25
Roasted chicken croquettes (unit)	3,20
Black cuttlefish croquettes (unit)	3,20
Cod fritters (unit)	3,30
"Patatas bravas"	7,15
"Bellota" hand cut cured ham	21,25

COLD AND HOT STARTERS

Traditional hot soup with meatballs	14,20
Tomato salad, avocado and tuna	13,35
Figueras' onion with tomato	10,15
"Esqueixada" Cod fish with tomato and olives	16,90
Veal carpaccio with "parmigiano reggiano"	16,70
Russian salad	8,10
Lentils salad with smoked herring	11,95
Green beans tempura with Comté and Sriracha	13,15
"Callos" tripe with chickpeas	18,80
Eggs with potatoes and ham	14,45
Sea bass sashimi with avocado and iberian jowl veil	28,45
Fried fresh prawns in garlic	34,85

RICE DISHES

Meat and seasonal vegetables paella	26,40
Fishermans' paella	31,50

FRESH FISH

Tuna tataki with soya sauce and yuzu	23,10
"Bluefin" tuna tartar with avocado	20,90
Salmon Tataki with Teriyaki and avocado	19,15
Grilled fresh cuttlefish	18,90
Grilled deboned hake or with garlic	24,45
Cod fish "a la llauna" with garlic and paprika or with ratatouille sauce	26,70

MEAT AND CASSEROLE

Doboned oxtail with mashed potatoes	19,35
Steak tartar (with or without local cheese)	23,30
Beef fillet cubes with black pepper or garlic	23,95
Mellow veal with potatoes	25,35
Mellow veal meatballs with funghi porcini and aubergine	18,85
Our own stewed cockerel	19,15
Grilled "secreto" tender pork	29,40
T bone steak 900 gr. (Min. 2 pax)	84,85

DESSERTS BARCELONA

Strawberry puff pastry	9,25
Banana ice cream with cookies	8,05
Vanilla ice cream	7,35
Caramelized pineapple with pastry cream and coconut coulis	8,80
Guanaja chocolate cake	9,30
Cheesecake with berries	7,85
Rosemary yolk custard with coconut ice cream	8,05
Fine apple tart with vanilla ice cream	8,05
Crunchy chocolate pastry balls (unit)	3,50

WINES BY THE GLASS

Cava Llopart Brut Nature	6,80
"Torre La Moreira" Marqués de Vizhoja	5,80
Chivite Las Fincas Rosé	5,10
"Garnatxa negra" Herència Altés	4,95
"Salvio" Dominio de Elbio	5,70
"Altaroses" Joan d'Anguera	8,00

ANTIPASTI FREDDI E CALDI

La nostra Focaccia	5,05
Tapa di parmigiano reggiano	8,35
Mortadella di Bologna	10,25
Insalata verde di stagione	11,05
Seasonal green salad	
Insalata caprese	13,40
Tomato salad with bufala mozzarella and basil	
Burratina fresca con pomodoro candito	16,55
Fresh burrata with candied tomato	
Lasagna fredde di stracciatella al pesto	15,00
Cold "stracciatella" lasagna al pesto	
Calamari fritti alla romana	19,25
Battered fresh squid rings	
Tartar de salmone fresco con soia	18,55
Fresh salmon tartar with soya sauce	
Polpo all'acqua pazza	26,75
Grilled octopus with iberian pork	
Asparagi ai ferri con prosciutto e rucola	14,40
Grilled asparagus with bellota ham and rucola	
Melanzane alla parmigiana ripiene al ragù di salsiccia	14,20
Stuffed aubergine with catalan sausage	

LA NOSTRA PASTA

Spaghetti al pomodoro	14,45
Spaguettis with tomato	
Tagliatelle alla siciliana	15,55
Sicilian tagliatelle	
Tagliatelle alle vongole	22,95
Tagliatelle "alle vongole" with clams	
Gli autentici spaghetti alla carbonara	16,55
With parmesan cheese, egg and guanciale	
Pappardelle all'arrabbiata	16,55
Pappardelle "all'arrabbiata" spicy with tomato	
Rigatoni alla bolognese	15,60
Rigatoni "alla Bolognese"	
Canellone tradizionale della casa	18,30
Our own canellone	

RISOTTI

Risotto ai funghi porcini	16,05
Funghi porcini risotto	
Risotto al nero di seppia	16,05
Cuttlefish black risotto	
Risotto verde con gamberetti	16,05
Green risotto with fresh prawns	

CARNI E PESCI

Polpette alla Puttanesca	19,80
Meatball Puttanesca	
Spiedini di coda di rospo, gamberi e guancia di maiale	26,00
Monkfish skewer with shrimps and iberian pork	
Ceviche di Spigola e gamberetti	28,10
Sea Bream and shrimps Ceviche	
Tonno tonnato	22,25
Red tuna with anchovies sauce and capers	
Saltimbocca alla romana	25,75
"Saltimbocca alla romana" veal, ham and sage	
Ossobuco con risotto alla Milanese	24,95
Ossobuco with milanese risotto	
Tagliata di manzo	28,10
Grilled sliced sirloin steak with fine herbs	
Cotoletta alla Milanese	41,45
Milanese cutlet (breaded veal cutlet)	

DOLCI MILANO

Gelato al caffè "Illy"	7,70
"Illy" coffee ice cream	
Gelato al cioccolato	8,05
Chocolate ice cream	
Cannolo al pistacchio	7,70
"Cannolo" with pistachio	
Tiramisù	8,05
Panna cotta con coulis di frutti rossi	7,85
Panna cotta with berries coulis	

ORARIO DI CUCINA KITCHEN HOURS

13.00 to 16.00h.
&
20.00 to 23.30h.

vat included

Sourdough bread - 2,15€