

## Starters

Sautéed seasonal mushrooms, Catalan sausage, walnut sauce	€ 16
Local fiesta cannelloni and frisée curly lettuce with raspberry vinaigrette	€ 16
Seasonal tomato salad, tuna belly and large capers	€ 12
Home-made duck foie-gras terrine, tomato confit and chardonnay reduction	€ 18
Warm autumn salad	€ 15
Cauliflower salad with smoked eel	€ 16

## Fish

Rice dish of squid, langoustine and green peppers	€ 22
Fresh cod confit, sautéed spinach and <i>romesco</i> (hazelnut, almond and tomato based sauce)	€ 20
Grilled wild corvina, seasonal vegetables from our garden	€ 22
Grilled amberjack fish, chard gratin	€ 18

## Meat

Rice dish of seasonal mushrooms & Catalan sausage	€ 22
Charcoal grilled Galician sirloin steak, broccoli puree with bacon	€ 28
Steak tartare, crispy thin-cut fries, Eclairé French butter	€ 22
Slow roasted leg of kid goat, glazed baby onions, creamy potato puree	€ 24

\* Bread serving € 1.50

## Desserts

Bernadó's egg yolk flan, vanilla cream, pine nut and caramel crisp	€ 7
Alma's lemon tart with verbena ice-cream	€ 10
Chocolate fondant with vanilla ice-cream	€ 9
Home-made ice-creams or sorbets	€ 7
Fresh Fonteta goats cheese served with acacia honey or marmalade	€ 7
Selection of cheeses (Bucarito azul, Extramuros, Sant Ignasi & Besos Rey Silo)	€ 14

