



## To starter



- 1 **COCA BREAD WITH TOMATO** 3.50  
*toasted with km0 tomatoes, extra virgin olive oil and salt.*
- 🔥🍷 2 **OUR BRAVAS POTATOES** 7.55  
*with allioli and tomato sauce km0 to the point of spicy.*
- 🍷 3 **CANTÁBRICO ANCHOA FILLETS CALIBER 00 "4 units"** 13.50  
*with extra virgin olive oil and toasted bread.*
- 🔥🍷 4 **THE BOMB OF PLATETS "un toque spicy"** 10.50  
*made with stewed beef, potato and accompanied by our special sauces.*
- 🍷 5 **CANDIED ARTICHOKE FLOWER Km0 (according to season)** 11.80  
*baked in the oven with shavings of Iberian ham from Extremadura and blue cheese from the Pyrenees.*
- 🍷 6 **OVEN PROVOLONE WITH CANDIED CHERRY TOMATOES** 10.95  
*seasoned with olive oil, olive oil and oregano.*
- 🍷 7 **BLACK PEAR SAUSAGE CROQUETTES "4 units 50gr"** 9.20  
*accompanied with a mouse of roasted red pepper.*
- 🍷 8 **ROASTED CHICKEN CROQUETTES "4 units 50gr"** 9.20
- 🍷 9 **COUNTRY MUSHROOM CANNELÓN WITH BLACK TRUFFLE** 13.60  
*bathed with bechamel and black truffle.*
- 🍷 10 **MALLORCAN EGGS** 9.80  
*Baked in the oven with Iberian sobrasada, Mahón cheese and toasted bread.*
- 🍷 11 **EGGS WITH FIELD MUSHROOMS AND FOIE WAFER** 13.90  
*on sautéed mushrooms and foie gras mi-cocido 100% duck.*
- 🍷 12 **BROKEN EGGS WITH IBÉRIC HAM** 12.70  
*on a base of baked potatoes and Iberian ham from Extremadura.*
- 🍷 13 **"CRISPY" CHICKEN FINGERS** 9.70  
*served with our kinchi mayonnaise.*
- 🍷 14 **TABLE OF IBÉRIC HAM AND SMOKED CHEESE** 14.25  
*Iberian D.O. Extremadura ham and smoked sheep's cheese.*

## Fresh salads



- 🍷 15 **RUSSIAN SALAD "fresh and tasty"** 10,30  
*with baked potato, roasted pepper, olives, mayonnaise, tuna belly and pepper.*
- 🌱🍷 16 **OUR KALAMATA GREEK OLIVES HUMMUS** 10,60  
*served on the plate with sesame, pumpkin seeds and toasted bread.*
- 🍷 17 **TUNA BELLY SALAD "a classic"** 14,25  
*with Figueras onion, Barbastro pink tomato, arbequina olives and a touch of hot pepper.*
- 🍷 18 **FRESH BURRATA FROM APULIA WITH CONFITED CHERRY TOMATOES km0** 14.50  
*served on the plate with olive oil and basil.*

Allergies: If you suffer from any food intolerance or allergy, notify the kitchen.

## Cokes & sandwiches

- 19 **MUSHROOMS COKE AND BLACK PEAR SAUSAGE** 13.70  
*with our fresh tomato sauce and Figueras confit onion.*
- 20 **COASTAL SARDINES COKE MARINATED FOR US** 14.30  
*with our fresh tomato sauce and Figueras confit onion.*
- 21 **CHIPIRON SANDWICH "different"** 9.90  
*with bread roll and our squid ink mayonnaise.*
- 🍷 22 **TRUFFLED MOLLETE SANDWICH** 11.50  
*with Iberian ham D.O.Extremadura, soft cheese and truffle butter.*

## Sea and mountain

- 🍷 23 **GRILL SNAILS "A CLASSIC" made like Lleida** 12,50
- 🍷 24 **BEEF STEAK TÀTTAR "180gr"** 19.85  
*served on the plate with quail egg, capers, chilli and toast.*
- 🍷 25 **ROASTED BOILED CHICKEN CONE "like grandma's"** 13.50  
*served on the plate with potatoes, spices and our special sauce.*
- 🍷 26 **MUSSELS FROM GALICIA SAUTEED SAILOR-STYLE** 10.50  
*with tomato sauce km0.*
- 🍷 27 **FRESH CHIPIRONES FROM THE COAST** 15.50  
*floured and accompanied with a squid ink mayonnaise.*
- 🍷 28 **OVEN SALMON WITH CRUDITES "For the healthiest"** 16,25  
*with scalded asparagus, carrot and broccoli.*
- 🍷 29 **ORGANIC VEAL ENTRECOT FROM CASTELLTERÇOL "300GR"** 24.00  
*grilled, with potatoes and candied cherry tomatoes km0.*

## Desserts

- 🍷 30 **OUR NOUGARD ICE CREAM WITH CREAM** 6.90  
*nougat ice cream, cream, caramel and peanuts with honey.*
- 🍷 31 **GREEK YOGURT WITH FOREST FRUITS** 5.95  
*with a base of blueberry and forest fruit jam.*
- 🍷 32 **TIRAMISÚ "to lift the spirits"** 6.80  
*made with mascarpone, biscuits, coffee and cocoa.*
- 🍷 33 **PINEAPPLE WITH CARAMELIZED CATALAN CREAM** 6.70  
*diced pineapple with caramelized Catalan cream.*
- 🍷 34 **CHOCOLATE TENDER 70% "for die-hards"** 6.10  
*with crunchy cocoa nibs, olive oil, salt and toasted bread.*
- 🍷 35 **APPLE COMPOTE WITH "BISCOFF" CRUMBLE AND VANILLA ICE CREAM** 6.90  
*compote timbale with crumble base and ice cream ball.*
- 🍷 36 **CARROT CAKE "sweet"** 6.90  
*with cream cheese and almonds.*