

SNACKS

Cod Brandade with Toasts **8€**
Iberian Ham with Toasts **15€**
Roasted Meat Croquettes **8€**
Squid rings coated in batter **16€**
Eggs with Iberian Ham **9€**
Fried Mediterranean sand eels **10€**

FROM MARKET,
GARDEN, RICE
AND PASTA

Tomato with Tuna **15€**
Small Squids with Lightly Fried **16€**
Snails **18€**
Pumpkin Cream **11€**
Tomato and Figueras Onion Salad **11€**
Asparagus with Romesco **13€**
"Trinxat de Cerdanya" (cabbage and potato stew) **14€**
Canelloni Catalan Style **22€**
Fideuà **18€**
Rice with Small Squids **19€**
Rice Casserole, Country Style **17€**
Sailors Rice for Lazies **22€**

FROM THE COOP

Catalan Sausage and Spring Garlics Omelet **13€**
Eggs with "Samfaina" (Vegetables) **14€**
Roasted Meats Catalan Style **22€**

FROM THE
FISHMARKET

Monkfish with Potatoes **29€**
Tuna with *Samfaina* (Vegetables) **22€**
Cod *a la Llauna* with *Ganxet* Beans **22€**
Grilled Octopus with Rustic Mashed Potatoes **23€**
Hake with Romesco and Spring Onions **22€**

THE MEATS

- Veal Fricando **23€**
- “Cap i Pota” with *Samfaina* (Vegetables) **12€**
- Pig’s Trotters with Prunes **16€**
- Escudella Meatball with Potatoes and Chickpeas **13€**
- Pork Cheeks with Turnips **19€**
- Meatballs with Cuttlefish **21€**
- Wild Boar Civet with Baby Onions **23€**

GRILL

- Lamb Cutlets **22€**
- Catalan Sausages **15€**
- Chicken Leg Country style **17€**
- Assorted of Grilled Meats **24€**

AND FOR
DESSERT

- Catalan Custard **8€**
- “Mató” (Catalan Cottage Cheese) with Honey **8€**
- Chocolate Fritters **12€**
- Today’s Fruit **9€**
- House Custard **9€**
- Mantecado (full sweet cream) with
Caramel-Coated Almonds **9€**
- Strawberries with Cream **11€**
- Artesans Cheeses with Quince Jelly **8€**

Bread and Table Service **3€**

Taxes are included in all rates