

Starters to share or not		Fish	
Iberian ham with coca bread, hanging tomato and EVO (extra virgin oil)	29€	Fish of the day:	
Anchovies from "l'Escala" with focaccia and smoked butter (min. 3 units)	4€/u.	Supreme: baked with potatoes or grilled with vegetables	28€
Homemade roasted meat croquettes with lime mayonnaise (min. 3 units)	3€/u.	Format of whole fish	70€/kg
Cod fritters with honey and orange (min. 3 units)	3€/u.	Cod confit with chickpeas and bacon	24€
Beef carpaccio with pecorino cheese, pine nuts and lemon sprouts	18€	"Port de la selva" style or grilled crayfish from Blanes	29€
Chef's style Russian salad with northern tuna belly	15€	Almadraba red tuna tataki with crispy rice and prawns	25€
Catalan cheeses assortment with its accompaniments	16€		
		Meats	
Starters recommended by our chef		Grilled meat with fries and lacquered piquillo peppers	
"Xató" salad with cod confit, sugared almonds and its sauce	18€	Girona beef fillet	28€
Sautéed squids with "Xesc Reina sobrasada" and baby beans	21€	Girona beef entrecote	25€
Foie micut with marmelades and Jérez reduction	26€	Angus beef steak 1kg (mínimum 2 people)	75€/kg
Beef steak tartar with a touch of Calvados	29,50€	Mellow beef at low temperature with Oporto reduction and creamy	22€
Chicken crunchy opened ravioli with morels béchamel	18€	cauliflower	
Greenpeas from "Maresme" with black sausage and low temperature egg	19€	Duck magret with pineapple textures and mini sprouts	24€
Roasted scallops with pumpkin textures	23€	Grilled iberian pork with pumpkin parmentier and macadamia nuts	22€
Flambé octopus with de la Vera red paprika and honey above potato	26€		
parmentier		Desserts	
		Three cheeses cake	9€
Rice (minimum 2 P)		Fresh fruit tartar with sorbet	7,5€
Mellow lobster rice	30€	Tatin cake with cream ice cream	9€
Dry rice with Iberian pork ribs, chicken, apple muslin and Angus beef	28€	Puff pastry with custard and red fruits	10€
tataki		Tiramisú	9€
	FE	Chocolate coulant (pls. allow 15 mins.)	10€
	11/2000	Ice cream and sorbets (Chocolate, Vanilla, Vanilla with macadamia nuts, Strawberry or Mango)	6€