

Gillardeau oysters no. 2 with fennel gel, served with basil oil, olive oil caviar, and accompanied by a glass of cava (3 pieces)

21.00€

Fresh Blanes prawns, five pieces grilled over charcoal

38.50€

Anchovies from L'Escala served with Folgueroles coca bread and tomato

22.00€

Acorn-fed Iberian ham from Extremadura, hand-cut, served with Folgueroles coca bread and tomato

29.50€

White prawn carpaccio from Huelva dressed with seafood oil, saffron, and crispy seaweed

24.00€

Oxtail cannelloni with truffled béchamel, pumpkin, SPdB wine reduction, and Parmesan shavings

14.50€

Grilled beef tenderloin with foie gras, finished Grilled wild sea bass loin with romesco sauce, with Port wine sauce, accompanied by thinly sliced potatoes and baby vegetables

32.00€

Grilled scallops with parmentier and Iberian pork jowl, served with confit artichokes from Conca and Port wine sauce

21.00€

Cured Astorga cecina with grated walnut, pickles, and lime vinaigrette

16.00€

Sardine, marinated and smoked with orange, tomato jam, and guacamole

3.90€/u.

Confit tuna belly salad with baby vegetables, organic tomatoes, and balsamic reduction vinaigrette

14.50€

Oscietra caviar with Iranian pistachios, smoked butter, hazelnut oil, and crispy bread tiles

85.00€

Beef carpaccio with black truffle vinaigrette and aged Parmesan shavings

22.50€

served with Maresme calcots, artichokes, black olive powder, and piparras

18.00€

DESSERTS

Mango cream with Valrhona white chocolate foam

8.50€

Warm spiced and smoked cheesecake with mango sauce

7.50€

Lemon cream and two-texture meringue with streusel, lime gel, and lime sorbet

9.50€

Homemade tiramisu, our special recipe

6.50€



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Oxtail cannelloni with truffled béchamel. pumpkin, SPdB wine reduction, and Parmesan shavings

14.50€

Empordà duck magret, served with Port wine sauce, red berries, potato mille-feuille, and pumpkin, its juice reduction, and sautéed baby vegetables

18.00€

Sliced patatas bravas, accompanied by smoked chorizo sauce, chipotle, and black garlic aioli

6.80€

Cured Astorga cecina with grated walnut, pickles, and lime vinaigrette

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Sardine, marinated and smoked with orange, tomato jam, and guacamole

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Confit tuna belly salad with baby vegetables, organic tomatoes, and balsamic reduction vinaigrette

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22.50€

Grilled wild turbot, accompanied by baby vegetables

24.00€

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Homemade croquettes of acorn-fed Iberian ham **2.40€/u.**

Homemade croquettes of free-range chicken **1.50€/u.**

Homemade croquettes of wild boletus mushrooms **1.80€/u.**

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29.50€

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24.00€

Oxtail cannelloni with truffled béchamel, pumpkin, SPdB wine reduction, and Parmesan shavings

14.50€

Aged old cow ribeye steak, served with roasted baby peppers and crispy potatoes

58.50€

Slow-cooked lamb with topinambur purée and sautéed vegetables

22.00€

Crispy fries with fried egg, topped with shavings of Extremaduran Iberian ham, cured "Sarrade" foie gras, and truffle oil

14.80€

Cured Astorga cecina with grated walnut, pickles, and lime vinaigrette

16.00€

Sardine, marinated and smoked with orange, tomato jam, and guacamole

3.90€/u.

Confit tuna belly salad with baby vegetables, organic tomatoes, and balsamic reduction vinaigrette

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Oscietra caviar with Iranian pistachios, smoked butter, hazelnut oil, and crispy bread tiles

85.00€

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22.00€

Beef carpaccio with black truffle vinaigrette and aged Parmesan shavings

22.50€

"Balfegó" tuna loin tataki and EVOO pearls with tender almond cream, Gordal olive juice, tomato pulp, and basil

27.50€

Grilled wild sea bass fillet with romesco sauce served with calçots from Maresme, artichokes, black olive powder, and piparras

18.00€

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8.50€

Warm spiced and smoked cheesecake with mango sauce

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