



OUR
VERMOUTH
COUPAGE
4,50

TO START THE VERMOUTH

<i>Olives-S with piparra juice</i>	2,00€/u ★
<i>“Sanfilippo” Anchovies</i>	4,80€/u ★
<i>Razor clams in white pickle sauce with saffron and carrot 4u.</i>	14,90€
<i>Mussels in red pickle sauce</i>	7,90€ ★
<i>1900 russian salad</i>	5,80€ ★

TO CONTINUE...

<i>Raw oyster “Louis especial nº3”</i>	3,90€
<i>Bread with “la Roseta” tomatoes</i>	3,20€
<i>Gran reserva iberian ham</i>	Tapa 15,20€ / Ración 28,20€
<i>“Rubia Gallega” beef, marinated and cured with spices</i>	15,80€★
<i>“Mojama” dried tuna with fried almonds</i>	14,50€★
<i>Octopus head stuffed with “cap i pota” and savory</i>	8,60€

HAVE TO TASTE

<i>Small calamari sandwich</i>	4,20€ ★
<i>Iberian ham croquette 1u.</i> <u>Ask availability</u>	2,50€ ★
<i>Murrels à la crème</i>	28,20€

★ STAR DISHES

PLATES

<i>Foie gras terrine with black truffle</i>	14,26€
<i>Fava beans salad with olive juice, pomegranate and cherry tomatoes</i>	12,80€
<i>Edible crab with mayonnaise, romesco sauce and avocado</i>	14,20€ ★
<i>Grilled artichoke hearts with Idiazabal cheese vinaigrette</i>	13,60€
<i>Roasted chicken cannellone with duck confit</i>	12,60€

FISH MARKET

<i>“Trío del mar” (1.fresh open clam, 1.oyster and 1.sea urchin) <u>Ask availability</u></i>	12,80€
<i>Fried red mullets</i>	9,20€
<i>Steamed cockles</i>	17,90€ ★
<i>“Sant Carles” Shrimp with garlic oil and vinegar</i>	28,00€ ★

OUR CASSEROLES

<i>Maresme greenpeas with “camagrocs” and mushrooms pil pil</i>	19,60€
<i>Tuna with catalana sauce (tomato and onion)</i>	18,20€
<i>Monkfish suquet with “picada catalana” and artichokes (mín 2 persons)</i>	26,80€
<i>Meatballs with homemade tomato sauce</i>	11,50€ ★

JOSPER

<i>Hanging tender roasted in the Josper</i>	23,80€
<i>Hanging tender with potatoes, salad, piquillo red peppers and fried Padrón peppers</i>	31,20€