

TAPAS

Roast-chicken croquette 2,5€	Salted shrimp 9€
Crispy pork belly “torreznos” 6,5€	Crispy chips topped with pickled mussels and olives 11€
Blanched tomato salad 9€	Pickled sardines 6€
Russian salad with tuna belly 7,5€	“Coca de recapte” flatbread with smoked sardine and flame-grilled aioli 7€
Cod fritters with aioli 6,5€	Flatbread with roast beef and sardines mayonnaise 8,5€
Grilled chistorra with cava 6,5€	Cod esqueixada with olive tapenade 10,5€
Grilled mushrooms with parsley and garlic 8€	

CURED MEATS & CHEESES

Cheese board selected by Kike Ojanguren (Ermessenda (cow), Lligat (sheep), Bauma Carrat Ash-Rind (goat) 12€

Artisanal cold cuts platter (cured sausage, Catalan cold cut, and “chicharrones” 4 pax 27€/2 pax 15€

Cal Rovira Cured Sausage 6,5€

Cal Rovira Catalan Botifarra (cold cuts) 6,5€

Chicharrones from Cádiz 6,5€

DESSERTS

Grilled “xuxo” from Girona 5,5€

Chocolate cake 5,5€

Frozen lemon sorbet 6€

Peaches in syrup 4,5€

GRILL SET

From Thursday to Saturday

MEAT SET - 23€ pp

Pau Santamaria lettuce with spring onion or “gazpacho”

2 skewers of your choice with baked potatoes, shallots, and confit garlic

- Beef onglet in white wine
- Chicken thighs with lemon and thyme
- Farmhouse sausage from Cal Rovira

Aioli & “chimichurri”

SARDINES SET - 25€ pp - Subject to availability

Pau Santamaria lettuce with spring onion or “gazpacho”

1 Skewer of 6 sardines with baked potatoes, shallots, and confit garlic

Garlic & parsley oil

VEGGIE SET - 21€ pp

Pau Santamaria lettuce with spring onion or “gazpacho”

Grilled vegetables with baked potatoes, shallots, and confit garlic

Aioli & “chimichurri”

RICE SET 21€ pp - Sundays and public holidays

Pau Santamaria lettuce with spring onion or “gazpacho”

Seasonal rice

Aioli