



STARTERS

- 🍄 · Burrata with seasonal tomatoes, basil cream and pumpkin seeds - 16,80 €
- 🍅 · Our patatas bravas - 10,80 €
- 🐟🧄🥑 · Cod fritters with roasted garlic and black garlic aioli - 16,60 €
- 🐟🥑 · Tuna tataki with avocado, lime vinaigrette and sesame - 26,50 €
- 🍄 · Provolone and aubergine gratin with fresh tomato with basil, tarragon black olives and thyme oil - 13,00 €
- 🍄 · Zucchini rolls marinated with goat cheese and pesto - 15,80 €
- 🍄 · Navarra asparagus with white miso mayonnaise and toasted sesame seeds - 13,70 €
- 🍳 · Spanish-style fried eggs with potatoes and acorn-fed Iberian ham - 14,60 €
- 🐟🍄🍅 · Homemade acorn-fed iberian ham croquettes with a pinch of hazelnut in the batter - 14,40 €
- 🍄 · Grilled octopus with a bed of paprika mashed potatoes - 24,80 €
- 🍄 · Artisanal hummus with seeds, carrot and lemon oil - 11,20 €

CHEESES & IBERIAN SPECIALTIES

- 🍄 · Selection of artisanal cheeses - 19,90 €
- 🍄 · Acorn-fed Iberian shoulder ham with coca bread rubbed with tomato - 22,50 €

FRESHLY PICKED LETTUCE SALADS FROM THE GARDEN (INTENDED FOR SHARING)

- 🍄🐟 · With free-range chicken marinated with citrus and sesame, cherry tomatoes, avocado and orange vinaigrette - 16,80 €
- 🍄🍐 · With oven-roasted pears, Roquefort, pecan nuts and passion fruit vinaigrette - 15,60 €
- 🍄🐟 · With salmon, cucumber, herb yogurt and sesame vinaigrette - 18,50 €

GRILLED SANDWICHES & ORGANIC COCA BREAD

- 🍄🍄 · Hot acorn-fed iberian ham grilled sandwich with Brie cheese and tartufata (truffle with mushrooms) - 14,90 €
- 🍄🍄 · Pulled pork brioche with cheese cream and red wine onions - 14,80 €



BURGERS WITH BREAD AND FRIES

-   · Girona beef (200 g) with lettuce, tomato confit, Havarti cheese, crispy bacon and mayonnaise - 16,80 €
-   · Organic Angus beef (250 g) with caramelized onions, bacon, Brie cheese, and truffle sauce - 19,80 €
-   · Organic aged beef (220 g), matured for 60 days, with provolone cheese, roasted escalivada onion, and homemade ketchup - 20,80 €
-    · Free-range chicken (220 g) with lettuce, fresh tomato, stracciatella and basil oil - 17,90 €
-   · Organic pasture-raised lamb (220 g) with lettuce, fig chutney, goat cheese cream and fresh mint - 17,60 €
-   · Homemade veggie burger with pesto lactonnaise - 14,80 €

GRILLED...

- Acorn-fed iberian pork special cut with rosemary and honey oil, roasted potatoes, caramelized onion mayo and crispy onions - 28,80 €
-   · Acorn-fed iberian duck (250g) breast with baked apple, garlic and miso sauce - 24,50 €
-   · Organic Angus Smash Burger (250 g) with Havarti cheese and fries (without bread) - 19,60 €
- 300 g of boneless Girona entrecôte with roasted potatoes and pepper and aromatic herbs - 32,50 €

TO FINISH... OUR SWEETS

-   · Burnt Catalan cream - 5,50 €
-   · Our mango cheesecake - 6,80 €
-   · Chocolate textures with ice cream and red berries - 6,80 €
-     · Our artisanal tiramisu - 6,50 €
- Pineapple with cane honey and lime - 4,90 €
- Gluten free bread (2 units) - 3,20 €
-  · Bread with tomato - 2,80 €



GLUTEN



EGGS



FISH



PEANUTS



SOY



DAIRY



TREE NUTS



SESAME



MUSTARD

SULFUR DIOXIDE
AND SULFITES

“ ALL OUR DISHES ARE PREPARED TO ORDER, OUR MEAT COMES FROM FARMERS WHO RAISE THEIR ANIMALS SUSTAINABLY, WITHOUT CHEMICAL ADDITIVES, AND OUR VEGETABLES COME FROM LOCAL PRODUCERS ”