

## HANDMADE

*We produce the charcuterie with organic Gascón pork.*

Selection of artisan charcuterie 14,90€

Sausages by weight according to availability 7,50€/75gr

*\*According to daily availability*

## LOCAL FARMERS

*The vegetables we use come largely from small local farmers and our own harvest.*

Gordal seasoned olives 3,80€

Seasonal tomato, spring onion and fresh goat cheese 6,50€

Roasted cauliflower with gremolata sauce 6,75€

Oak-smoked eggplant, miso sauce and crispy breadcrumbs 5,90€

Eggplant parmigian 8,90€

Roasted baby potatoes with spicy roasted pepper mojo sauce 6,20€



## CANNOT MISS

Stracciatella of burrata, basil oil and seasonal herbs 8,50€

Focaccia with rosemary and olive oil 3,80€

Bread with tomato 4,20€

Roasted porchetta with hollandaise suckling pig sauce 8,20€

## JUST DEPENDS ON (THE SEASON)

Slice porcini mushrooms, stracciatella of burrata and oak oil 10,50€

12. Pizza - truffled mortadella, burrata, spinach leaves and grated black truffle 18,00€

## ON A WOOD FIRE

*We finish the process of our pizza made with local organic flour.*

1. Tomato, mozzarella and basil 11,00€

2. Stracciatella of burrata, tomato and basil pesto 14,75€

3. Cured pork belly, roasted potatoes, egg yolk, tuna cured eggs and mozzarella 13,20€

4. Cheese: Puig Pedrós (soft cheese), Gamoneu (cured cheese), Cabrales (blue cheese) and mozzarella 14,50€

5. Cured beef Cecina de León, torta de la serena cheese cream, pickled celery, mozzarella and thyme 13,90€

6. Sobrasada, Mahón cheese, wild fennel and mozzarella 12,90€

7. Braseado ham, mozzarella, dried tomato cream, kalamata olives and basil oil 13,50€

8. Spicy salami, tomato, mozzarella and fresh origan 13,50€

9. Cantabrico's anchovies, kalamata olive, tomato and escarole 13,20€

10. Iberian ham, tomato and manchego (cured cheese) 14,75€

11. Roasted carrots puree, vegetables chips and seasonal leaves 12,40€

## BEFORE YOU LEAVE

Tiramisú 5,00€

Creamy chocolate cake with sheep's milk ice cream 5,90€

Limoncello 2,50€

*\*We only use organic milk.*

## COFFEE

*Organic coffee from Honduras, roasted in Barcelona.*

Espresso 1,50€

Macchiato coffee 1,90€

American coffee 2,00€

Capuccino 2,50€

Coffee with Baileys 2,90€

*\*decaf coffee available*

## BEVERAGES

Numen Water 500ml	2,60€
San Pellegrino 500ml	3,00€
Vichy catalan 250ml	1,90€
Coca cola 237ml	2,20€
Coca cola zero 237ml	2,20€
Fanta Orange 237ml	2,20€
Aquarius 300ml	3,30€
Nestea 300ml	3,30€

## BEER

Caña 250ml	2,10€
Radler - clara 250ml	2,10€
Sol 330ml	3,00€
Birra Moretti 330ml	3,10€
Amstel Oro 330ml	3,50€
Ladrón de manzanas 220ml	3,80€
Heineken zero zero 330ml	3,00€

## CRAFT BEERS

Cerdos voladores - Indian Pale Ale  
3,90€

Montseny Blat - Weizen Ale  
3,90

La bella lola - Mediterranean Blonde Ale  
3,90€

## COCKTAILS

### GIN TONIC

Bulldog

11€

### MOSCATEL

Mr Málaga

4€

## WHITE WINES

### PARDAS RUPESTRIS (eco)

Penedès (xarel'lo, malvasia, macabeo)

**BOTTLE 22€ | GLASS 3,90€**

### IDOIA 2017

Catalunya (xarel'lo, garnacha, macabeo, chardonnay)

**BOTTLE 22,50€ | GLASS 4,20€**

### K-NAIA 2017

Rueda (verdejo)

**BOTTLE 19€ | GLASS 3,20€**

### BÀRBARA FORES

Terra alta (garnacha blanca)

**BOTTLE 20€ | GLASS 3,70€**

## RED WINES

### CARA NORD 2015

Conca de Barberà (garnacha, syrah, garrut)

**BOTTLE 24€ | GLASS 4,30€**

### LZ 2017

Rioja (garnacha, graciano, tempranillo)

**BOTTLE 22€ | GLASS 3,90€**

### TRASLASCUESTAS

Ribera del duero (tempranillo)

**BOTTLE 21€ | GLASS 3,70€**

### PÉTALOS 2016

Bierzo (mencia)

**BOTTLE 32,50€ | GLASS 5,80€**

