

HANDMADE

We produce organically cured meat with pork of Gascon breed.

Large selection of artisan charcuterie	21,90€
Cured pork's loin head	10,50€
Cured pork's loin	10,50€
Cured pork belly	8,50€
Braseado ham	9,50€

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€
Roasted celery and Brasil nut	7,50€
Roasted cauliflower with gremolata sauce	7,90€
Oak-smoked eggplant, miso sauce and crispy breadcrumbs	6,90€
Eggplant parmigian	10,90€
Roasted baby potatoes with spicy roasted pepper mojo sauce	6,20€
Fermented vegetables	3,50€

CANNOT MISS

Stracciatella of burrata, basil oil and seasonal herbs	10,50€
Focaccia with Rosemary and olive oil	4,80€
Bread with tomato	4,20€
Roasted porchetta with hollandaise suckling pig sauce	10,20€

JUST DEPENDS ON (THE SEASON)

Burrata, gurumelo mushroom and truffle	16€
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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	14,90€
3. Cured pork belly, roasted potatoes, egg yolk, tuna cured eggs and mozzarella	14,50€
4. Cheese: Puig Pedròs (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 guindilla peppers, mozzarella and thyme	14,50€
6. Sobrasada, Mahón cheese, wild fennel and mozzarella	13,90€
7. Braseado ham, mozzarella, stracciatella of burrata, dried tomato cream, kalamata olives and basil oil	15,90€
8. Spicy salami, tomato, mozzarella and fresh oregano	13,90€
9. Cantabrico's anchovies, kalamata olive, tomato and escarole	13,90€
10. Mortadella with pistachios, spinach, raisins and ricotta cream	14,50€
11. Roasted carrot cream, pickled carrots, mozzarella, goat ricotta and cured pork	13,90€
11.1. Roasted carrot cream, pickled carrots, vegetable chips and seasonal leaves (vegan)	12,50€

BEFORE YOU LEAVE

Tiramisú	5,50€
Creamy chocolate cake with whipped cream	6,90€
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€
Capuccino	2,50€
Coffee with Baileys	2,90€

**Decaf coffee available*

BEVERAGES

Numen Water 500ml	2,60€
San Pellegrino Water 500ml	3,00€
Vichy catalan 250ml	1,90€
Coca cola 237ml	2,20€
Coca cola zero 237ml	2,20€
Fanta naranja 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€
Heineken zero zero 330ml	3,00€

WHITE WINE

PARDAS RUPESTRIS (eco)
Penedès (xarel'lo, malvasia, macabeo)
BOTTLE 22€ | GLASS 3,90€

IDOIA
Catalunya (xarel'lo, garnacha,
macabeo, chardonnay)
BOTTLE 22,50€ | GLASS 4,20€

K-NAIA
Rueda (verdejo)
BOTTLE 19€ | GLASS 3,20€

BÀRBARA FORES
Terra alta (garnacha blanca)
BOTTLE 20€ | GLASS 3,70€

CIDER

EXNER
(Craft Apple Cider)
BOTTLE 4,90€

ARTISAN 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€

RED WINE

CARA NORD
Conca de Barberà
(garnacha, syrah, garrut)
BOTTLE 24€ | GLASS 4,30€

LZ
Rioja
(garnacha, graciano, tempranillo)
BOTTLE 22€ | GLASS 3,90€

TRASLASCUESTAS
Ribera del duero (tempranillo)
BOTTLE 21€ | GLASS 3,70€

PÉTALOS
Bierzo (mencia)
BOTTLE 32,50€ | GLASS 5,80€

CAVA

AIRE DE L'ORIGAN BRUT NATURE
Catalunya (xarel'lo, parellada,
macabeo, chardonnay)
BOTTLE 32€ | GLASS 7,20€