

Starters

100% natural Iberian acorn ham Joselito Gran Reserva 2015	29,20
Anchovy fillets from El Cantábrico with extra virgin olive oil & black pepper	17,40
Shavings of cured meat, cheese of raw sheep's milk & peanuts cream	14,50
Duck foie gras from l'Empordà, Coll Verd, in salt crust with truffle and tarragon	18,00
Mi-cuit of foie gras from l'Empordà with blue cheese and apple	23,70
Salted cod fritters with Iceland cod,	14,40
Aubergine fritters stuffed with cheese and anchovies from El Cantábrico	17,10
Duck croquettes with sweetbreads, white sausage and bacon	14,40

Vegetables

Orchard lettuce salad with organic tomatoe & onion tartar	12,60
Zucchini carpaccio with raw cod & vegetables on curry vinaigrette	13,80

Winter dishes

Chicory (belgian endive) salad with "romesco" and Balfegó tuna	17,90
The sea and the mountain: salt cod "kokotxas" and rooster crests	19,80

Fish & Seafood

Fish soup with rice & monk-fish cubes, cooked on the spot	17,50
Oyster from Galicia with (xarel.lo) grape juice & vinegar pearls	4,90
"Fine" clams from Galicia with Manzanilla with a touch of garlic & parsley	23,80
Sautéed small squids from Sant Carles de la Ràpita	27,30
Anchovies from la Barceloneta fried with onions rings	12,60

Forn de la Trinitat / Panes Creativos:

Piece of farm bread 2,10 / Toast with tomato 2,70 / Toast bread suitable celiacs 3,60

10% V.A.T. INCLUDED

Rice "casserole made"

Fisherman's rice	28,30
Rice with "Ral" pork cutlet and "manteca colorá"	18,70
Rice "caldós" (in broth) with mushrooms and black sausage	18,50
Rice with salt cod tripe and artichokes	21,20
Green rice with perfectly salted cod jowls	23,80

Meat

Suckling goat with rosemary, baked potatoes & a touch of honey	27,80
Duck confit from El Lluçanès with cranberries sauce & figs bread	20,60
Braised "Ral" pork ribs with seasonal organic vegetables	19,70

Salt cod from Iceland

Salt cod fried with organic samfaina (ratatouille)	26,00
Salt cod fried with garlic, "piquillo" peppers from Lodoso & paprika from "La Vera"	25,90
Salt cod cooked at low temperature with garlic mousseline "Josep Mercader"	25,20
Salt cod with "calçots" & romesco sauce	26,20
Salt cod cooked at low temperature with smoked cheese cream with yogurt tile	26,10

Wild fish according weight, approx. price per person

Els Pescadors "suquet" (fish stew) with potatoes		33,70
Monk-fish from Marín in Serrallo style, flambé with almonds & ham		31,10
Monk-fish fricandeau with local mushrooms		32,20
Dentex from Arenys de Mar, Barcelona grilled or at oven	minimum 2 pers.	32,90
Seabass from Sant Carles de la Ràpita, Tarragona	minimum 2 pers.	34,00
John Dory from Galicia with browned butter & capers	minimum 2 pers.	39,10