

## Starters

100% Iberian acorn ham Joselito Gran Reserva 2015	29,20
Anchovy fillets from El Cantábrico with extra virgin olive oil & black pepper	16,80
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,	14,30
Aubergine fritters stuffed with cheese and anchovies from El Cantábrico	16,20

## Vegetables

Seasonal organic & local vegetables on the barbecue	14,60
Orchard lettuce salad with organic tomatoe & onion tartar	12,60
Chicory (belgian endive) salad with "romesco" and Balfegó tuna	17,90
Zucchini carpaccio with raw cod & vegetables on curry vinaigrette	13,80

## Fall dishes

Braised "rovellons" (mushrooms) with a touch of garlic & parsley	24,00
<b>Fresh "Ganxet" white beans with duck</b>	19,80
Little organic chickpeas with calf tripe	14,30

## Fish & Seafood

Fish soup with rice & monk-fish cubes, cooked on the spot	17,50
Squids from La Barceloneta in black tempura with sliced onions & romesco oil	21,40
Oyster from Galicia with (xarel.lo) grape juice & vinegar pearls	4,80
"Fine" clams from Galicia with Manzanilla with a touch of garlic & parsley	24,40
Grilled razor clams from Delta de l'Ebre	25,90
Small cuttlefish from Sant Carles "brutesque" style, sauteed in her own ink	23,60

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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
Creamy rice with perfectly salted cod and Piquillo peppers from Lodosa	22,10
<b>Rice "caldós" (in broth) with mushrooms and black sausage</b>	18,50
Rice with small cuttlefish from Sant Carles de la Ràpita "brutesque" style	21,30
Rice with spottail mantis shrimps	18,50

## Meat

Suckling goat with rosemary, baked potatoes & a touch of honey	27,80
Duck confit from El Lluçanès with cranberries sauce & figs	20,60
Braised "Ral" pork ribs with seasonal organic vegetables	19,70
<b>Stewed organic chicken with pork feet and local mushrooms</b>	25,10

## Salt cod from Iceland

"Suquet" of salt cod (stew) with potatoes, romesco-like sauce & scalded egg	26,80
Salt cod fried with organic samfaina (ratatouille)	26,00
Salt cod fried with garlic, "piquillo" peppers from Lodosa & paprika from "La Vera"	25,90
Salt cod cooked at low temperature with garlic mousseline "Josep Mercader"	25,20

## 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	33,20
Monk-fish fricandeau with local mushrooms	34,00
<b>Scorpionfish "suquet" (stewed) with "romesco" sauce</b>	39,20
John Dory from Galicia with browned butter & capers	minimum 2 pers. 38,80
Dentex from Arenys de Mar, Barcelona grilled or at oven	minimum 2 pers. 36,10
Gilt-head from La Barceloneta grilled or at oven	minimum 2 pers. 31,20
Seabass from Sant Carles de la Ràpita, Tarragona	minimum 2 pers. 39,60