

## Starters

Jamón Joselito, 100% natural Iberian acorn ham. Gran Reserva 2014, hand cut	29,90
Anchovy fillets from El Cantábrico with extra virgin olive oil & black pepper	16,20
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
<b>Chickpeas with calf tripe</b>	14,30

## In spring

Organic cherry "gazpacho" from Barcelona and creamy catalan cheese	13,80
<b>Organic tomatoes "bitxo" &amp; "cor de bou" with onions and home made tuna, all organic</b>	17,50

## Vegetables

Seasonal organic & local vegetables on the barbecue	14,60
Orchard lettuce salad with organic tomatoe & onion tartar	12,60
Zucchini carpaccio with raw cod & vegetables on curry vinaigrette	13,80
Stuffed zucchini flower with sea anemone	5,90

## Fish & Seafood

Fish soup with rice & monk-fish cubes, cooked on the spot	17,40
<b>"Fine" clams from Galicia with Manzanilla Solear with a touch of garlic &amp; parsley</b>	24,40
Oyster from Galicia	4,80
Sautéed Mediterranean cuttlefish wit aubergine & two aioli	23,20
Mussels with white wine, pink pepper and bay leaf	15,30
Grilled razor clams from Delta de l'Ebre	26,40

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Piece of farm bread 2,00 / Toast with tomato 2,60 / Toast bread suitable celiacs 3,60

10% V.A.T. INCLUDED

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## Rice "casserole made" (from Molí de Rafelet at Delta de l'Ebre)

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
Green rice with perfectly salted cod jowls	23,80
<b>Rice caldós (in broth) with duck shoulder, smoked eel and Maresme green peas</b>	22,40
Rice with langoustines from La Barceloneta	25,00

## Meat

Suckling goat with rosemary, baked potatoes & a touch of honey	27,80
Duck confit from El Lluçanès with cranberries sauce & figs bread	19,30
Braised "Ral" pork ribs with roasted potatoes & lettuce buds ecological	18,40
<b>Fillet of beef with potatoes &amp; sauce to taste</b>	27,70

## Salt cod from Iceland

"Suquet" of salt cod (stew) with potatoes, romesco-like sauce & scalded egg	26,80
<b>Salt cod fried with organic samfaina (ratatouille)</b>	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
Salt cod cooked at low temperature with smoked cheese cream with yogurt tile	26,10

## Fish (wild & local)

Els Pescadors "suquet" (fish stew) with potatoes	32,80
Monk-fish from Marín in Serrallo style, flambé with almonds & ham	29,70
Monk-fish fricandeau with local mushrooms	30,70

... for two or more persons:

<b>Scorpionfish "suquet" (stewed) with "romesco" sauce</b>	approx. price per portion	36,10
John Dory from Galicia with browned butter & capers	approx. price per portion	37,30
Seabream from Galicia grilled or at oven	approx. price per portion	34,50
Seabass from Sant Carles de la Ràpita, Tarragona	approx. price per portion	44,40
Gilt-head from La Barceloneta at oven or salt crusted	approx. price per portion	38,80