

*Toia Duran, the owner, restores the old fishermen's tavern and offers it to the neighborhood in 1980.*

## Starters

small dish

Two slices of farm bread toasted with tomato & extra virgin olive oil		5,10
Salted anchovy fillet with extra virgin olive oil, 6 u.	13,20	19,80
◆ Fried anchovy bones		9,00
Salted Iceland cod fritters, 6 u.	13,20	19,80
Croquettes assortment of roasted chicken, cod vegetables and aubergine fritters		18,00
◆ Marinated monkfish liver mi-cuit with sake & lime		13,90
Fish roe fried with a mayo touch		13,20
Duck foie gras from l'Empordà in salt crust with truffle and tarragon		24,60

## In autumn

from Can Fisas & Cal Rosset from Baix Llobregat

Orchard salad: three different lettuces, carrot, cherry tomato, radish & spring onion		13,60
Endive and celery with <i>romesco</i> sauce, anchovi, tuna & pomegranate		19,00
Cod tartar with white beans		19,90
<i>Escalivada</i> ; grilled vegetables with herring & parsley		18,90
◆ <i>Coll de dama</i> figs from Sant Vicenç with herring, fresh cheese & dry catalan sausage		19,70
Autumn vegetables battered or grilled		19,50
Braised smalls <i>rovellons</i> (mushrooms) from Berguedà		27,90
◆ Three diferent Autumn mushrooms from Catlunya sautéed		24,50
Poached egg with sautéed mushrooms, pork belly & catalan sausage		20,60

## Spoon dishes

◆ Mushrooms soup with small prawns, poached egg and bread toasts		17,20
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## Shells

Maricos Laureno from Cambados

Fine clams from Galicia with Manzanilla with a touch of garlic & parsley		38,80
◆ Cockles from Galicia with Muller fusty wine		36,00
Bouchot mussels with white wine, white pepper and curry		18,10
Oyster from Galicia with <i>xarel·lo</i> grape juice & vinegar pearl		5,40
◆ Shells mix with clam, cockle y mussel		30,10

## Seafood

Peixos Montia from Unió market, Poblenou

Battered squid with sliced onions		24,00
◆ Grilled sea cucumbers from Benicarló with iberian pork belly		52,70
Octopus, mashed sweet potato & <i>sobrassada</i> (Majorcan cured pork with paprika)		26,60
Sautéed baby squids from La Ràpita		34,50
Charcoal grilled squid with spinachs	approx. price per piece	26,00

◆ Featured dishes

Farm bread 2,40

*The ignorance audacity leads Pep Maulini, the husband, to promote the new gastronomic offer in 1988.*

## Rice casserole made

Molí de Rafelet from Delta de l'Ebre

Fisherman's cuttlefish style with Fish cheeks, Mussels & zucchini	29,70
Red of perfectly salted cod, tomato & <i>Piquillo</i> peppers	26,80
Black of monkfish, cuttlefish & tomato and garlic mayo	25,80
Autumn vegetable of , pumpkin, quince & sweet potato	26,30
◆ Autumn forest in broth: wether, mushrooms & chesnuts	28,20
<i>Caldós</i> ; in broth with one local lobster, for two people	approx. per person 41,80

## Vermicelli noodles

Pastes Sanmartí from Caldes de Montbuí

Roasted with <i>all i oli</i> in the Cambrils style	20,30
◆ Traditional fisherman's dish with monkfish & cuttlefish.	24,00
Cuttlefish <i>fideuàda</i> from la Safor with small prawn & mussels	29,20

## Meat

◆ Catalan suckling goat from La Noguera with rosemary & baked potatoes	34,40
Live... organic cow steak tartare from the Pyrenees	28,20
Organic Pallars cow sirloin with black pepper, french fries & <i>Piquillo</i> peppers confit	37,30
Three roasted chicken, pork & beef canellonis with béchamel sauce	18,90
<i>Xisqueta</i> lamb from Pallars stuffed catalan style	26,80

## Salt cod from Iceland with its salt touch

Perelló 1898 from Eixample

Fried with <i>piquillo</i> peppers, garlic & paprika	30,50
◆ At charcoal grill with garlic mousseline Josep Mercader (el motel empordà)	30,50
At low temperature with green bean, pork belly & jurvert sauce	30,50
Three diferent variations of cod: with mousseline, with peppers and with vegetables	42,20
In the oven with <i>sanfaina</i> (ratatouille)	24,80
◆ <i>A la llauna</i> (fried and baked) with white kidney beans	24,80

## Wild fish of the Montía family

approximate price per person

◆ Bonito from Arenys with ratatouille & mellow wine - minimum 2 servir	123,20 €/kg	29,60
Seabass from la Ràpita in a Delta salt crust - minimum 2 servings	180,60 €/kg	43,40
Hake from Arenys with green sauce, sugar peas & boiled egg	140,50 €/kg	33,80
Dorada from Vilanova in the oven - minimum 2 servings	163,30 €/kg	39,20
Monk-fish from Tarragona in Serrallo style, flambé with almonds & bacon	184,40 €/kg	44,30
◆ Fried brill from Llançà - whole piece	138,10 €/kg	37,30
John Dory from l'Ametlla with browned butter sauce - minimum 2 servings	199,70 €/kg	48,00
Grilled Bluefish from La Barceloneta - minimum 2 servings	130,60 €/kg	31,40

*Marc Maulini Duran, the son, after nine years of preparation, takes over the business in 2020.*