

Appetizers

fried

The ham, ham big croquette	2,75
The “bikini” croquette	2,75
Salt cod fritters (6 u.)	9,30
Roasted <i>braves</i> potatoes	6,50
Andalusian style squids with citric mayonaise	18

sea

Natural oyster Louis (unit)	4,40
Rock mussels with three sauces	18,00
Traditional pickled sardines with fresh herb cream toast	17,25

with *pa amb tomàquet*

Potatoes omelette as you wish (with onion or without)	10,55
Caramelized onion omelette	10,55
Sardines with garlic and parsley	12
Iberian acorn-fed ham (80g)	25
Anchovies 000 (filet)	3,25
Flatbread with tomato (4 u.)	6,50

monthly dishes

<i>Escalivada</i> with anchovies	16,00
Cod brandade with green bean	16,50
Green bean <i>xatonada</i>	14,50
Cold tomato soup with tuna <i>en sorra</i> , figs and fried bread	14,75
Bonito twist and turn with tomato sauce and sautéed garlic, capers and vinegar	21,35
Noodles <i>rossejat</i> with prawns and squid (Minimum 2 people / price per person)	19,80

cold dishes

Tomato with mozzarella (unit)	5,80
Molotov salad (Potato, bull, mollet egg, mustard vinaigrette, green beans, cecina and pickles)	14,25
Green salad with tuna belly	12,50
Homemade terrines assortment	17,80
Homemade smoked salmon with sweet and sour cucumber and horseradish cream	18,00

hot dishes

Sauteed seasonal vegetables with garlic	14,00
<i>Alkostat</i> snails	16,20
Tuna belly's <i>fricandó</i> with chanterelles	24,35
Glazed gizzards and vegetables	16,80

catalan pasta and rice

Macaroni au gratin in the oven	15,00
Chicken, pork and beef cannelloni	17,00
Casserole noodles with <i>careta</i> and pork ribs	15,95
Casserole noodles with creamed morels and duck	18,95
Rice with Empordà's <i>sofregit</i> , Palamòs prawn and <i>padrón</i> peppers	26,65

fish dishes

Hake with <i>sofregit</i> and potato <i>romesco</i>	22,55
Grilled monkfish with sautéed vegetables	26,10
Tuna tartare with soy and avocado <i>romesco</i> (1/2 / 1)	14/26
Cod with pumpkin, <i>sobrassada</i> and roasted onion	23,45
Baked wild fish tray with potatoes (300g)	47,90

meat dishes

Steak tartare with spiced butter (1/2 / 1)	14/25
<i>Fricandó</i> (stew beef) with chanterelles (1/2 / 1)	18/26
Cow loin with potatoes and <i>Padrón</i> peppers	68,50
Cow steak with <i>piquillo</i> peppers	27,67
“Au Cheval Chicago” steak burger and tartar sauce	17,00
Cal Jordi's <i>callos</i>	16,95

desserts

Coconut and fruits cup with lemon and mint	9
Mallorcan almond <i>Gató</i>	8
Santa Teresa Torrija (bread soaked in milk and fried in batter)	10
Cheese and red fruit flan	8,50
Hot apple puff pastry with vanilla ice cream (20 min.)	12
Chocolate truffles (5 pieces)	8
Chocolate fondant with coffee ice cream	10
<i>Recuit de drap del Pauet</i> with honey	8
Refined artisan cheeses selection	18