



HOME MENU

<i>Catalan "coca" bread with tomato</i>	3,80€
<i>Iberian ham and jawl croquettes with (4 units)</i>	12,00€
<i>Cantabrian anchovies with "coca" bread (4 units)</i>	12,00€
<i>Patatas bravas "Santa Gula's style"</i>	6,50€
<i>Roasted carrots, homemade sheep mató and orange meunière</i>	9,80€
<i>Sweet potato hummus, roasted chestnuts and yoghurt</i>	11,00€
<i>Grilled leeks with toasted almond cream, Iberian cured ham and leek Demi glace</i>	12,00€
<i>Burrata with piquillo peppers in "pil-pil" sauce and smoked eel</i>	16,00€
<i>Smoked aubergine with creamy feta cheese and asian herbs</i>	11,90€
<i>Artichokes "Santa Gula's style"</i>	16,00€
<i>Zucchini carpaccio, goat cheese, cashews and mint</i>	10,80€
<i>Homemade raviolis stuffed with prawns, mushrooms and parmesan sauce</i>	18,00€
<i>Cod omelette, caramelized onion and potatoes</i>	19,00€
<i>Tuna tataki with avocado, mango, teriyaki sauce and wasabi emulsion</i>	20,50€
<i>Grilled octopus with asian chimichurri, violet potatoes and red shiso</i>	22,00€
<i>Delta de l'Ebre rice with beach prawns</i>	23,00€
<i>Wagyu steak tartare with egg yolk cured in soy and Sherry foie gras</i>	19,50€
<i>Black Angus "vacío" with truffled potato and egg yolk</i>	21,00€
<i>Boneless suckling pig with potato "trinxat", pickled cabbage and plum sauce</i>	22,00€

HOMEMADE DESERTS

<i>Idiazábal and mascarpone cheesecake with coffee toffee</i>	6,80€
<i>Catalan crème brûlée with mandarin sorbet and crumble</i>	7,80€
<i>Toffee custard and fresh cream</i>	7,20€
<i>70% Chocolate ganache and olive oil</i>	6,50€
<i>Pistachio coulant with yoghurt ice cream</i>	8,50€
<i>Sandro Desii's flavoured ice creams</i>	6,00€

**Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Please do not hesitate to request more information if needed.*

**10% terrace rate*