



# HOME MENU

<i>Catalan "coca" bread with tomato</i>	3,80€
<i>Roasted chicken croquettes with shitake mayo (4 units)</i>	10,00€
<i>Cantabrian anchovies with "coca" bread (4 units)</i>	12,00€
<i>Patatas bravas "Santa Gula's style"</i>	6,00€
<i>Roasted carrots, homemade sheep mató and orange meunière</i>	9,80€
<i>Pine nuts hummus with crème fraîche and coriander</i>	9,00€
<i>Grilled leeks with toasted almond cream, Iberian cured ham and leek Demi glace</i>	12,00€
<i>Burrata, tomatoes "salmorejo", basil, fried capers and kalamata olives</i>	14,00€
<i>Smoked aubergine with creamy feta cheese and asian herbs</i>	11,80€
<i>Thai lettuce buds with tomatoes, papaya and peanuts</i>	11,00€
<i>Zucchini carpaccio, goat cheese, cashews and mint</i>	10,80€
<i>Homemade raviolis stuffed with prawns, mushrooms and parmesan sauce</i>	16,80€
<i>Cod omelette, black butifarra, caramelized onion and pickled "piparras"</i>	18,50€
<i>Tuna tataki with avocado, mango, teriyaki sauce and wasabi emulsion</i>	19,00€
<i>Grilled octopus with fried Jerusalem artichokes, "mojo" sauce, red onion and coriander</i>	19,00€
<i>Delta de l'Ebre rice with beach prawns</i>	23,00€
<i>Wagyu steak tartare with mustard, Bearnaise sauce and potato chips</i>	18,00€
<i>Black Angus vacío with lemon parmentier and mustard</i>	19,00€
<i>Boneless suckling pig with céleri and Moroccan lemon</i>	18,50€

## **HOMEMADE DESERTS**

<i>Idiazábal and mascarpone cheesecake with coffee toffee</i>	6,50€
<i>Catalan crème brûlée with mandarin sorbet and crumble</i>	7,00€
<i>Lemon pie, meringue, oats and raspberries</i>	6,50€
<i>70% Chocolate ganache and olive oil</i>	6,20€
<i>Pistachio coulant with yoghurt ice cream</i>	7,50€
<i>Sandro Desii's flavoured ice creams</i>	5,50€

*\*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*