

Cold starters

Micuit duck liver terrine (homemade)	19,00 €
Iberian ham, toasted Catalan bread with tomato	24,00 €
Serrano ham, toasted Catalan bread with tomato	14,50 €
Anchovies from L'Escala (3 units), toasted bread with tomato	13,00 €
Marinated salmon carpaccio with dill	17,50 €
Escalivada with anchovies (eggplant, onion and red pepper)	15,00 €
Broad bean and pea salad with mint	16,00 €
Salad with goat cheese and walnuts	13,00 €
Beef steak tartare with mustard ice cream	23,00 €

Hot starters

Grilled snails "El Moli" with allioli and vinaigrette	16,00 €
Homemade ham croquettes (8 units) with side salad	13,50 €
Traditional cannelloni with roast duck and mushrooms	16,00 €
Homemade cod fritters (8 units) with side salad	14,50 €
Fried squid rings	15,50 €
Traditional onion soup au gratin	10,00 €

Bread 2,00 €

Allioli 3,00 €

10% VAT included

Fish

Grilled turbot with green asparagus and romesco sauce	24,50 €
Cod in garlic muslin with samfaina	22,00 €
Grilled squids with soft wheat	19,50 €

Meat

Entrecote with sauce (green pepper, Roquefort au gratin or mushroom sauce)	22,00 €
Boneless pork feet stewed with mushrooms	17,50 €
Confit duck leg with mushroom sauce and potato gratin	18,00 €
Wild boar civet in red wine	18,00 €
Pigeon roasted in the oven with garnish	24,00 €
½ Baked lamb shoulder with garnish	23,00 €
Beef cheek stewed with mushroom sauce	19,50 €

Meat grilled on a wood burning oven

Grilled suckling kid goat	26,00 €
Beef entrecote (500 gr)	22,00 €
Beef steak (180 gr)	17,00 €
½ Rabbit with allioli	16,00 €
Lamb chops	20,00 €
Duck breast (300 gr)	20,00 €
Beef fillet (250 gr)	24,50 €

The grilled meats will be served with homemade fries, peppers and zucchini

10% VAT included