

Cold starters

Micuit duck liver terrine (homemade)	18,50 €
Iberian ham, toasted Catalan bread with tomato	23,50 €
Serrano ham, toasted Catalan bread with tomato	13,50 €
Anchovies from L'Escala (3 units), toasted bread with tomato	12,00 €
Marinated salmon carpaccio with dill	16,50 €
Escalivada with anchovies (eggplant, onion and red pepper)	14,00 €
Bean and pea salad with mint	15,00 €
Salad with goat cheese and walnuts	12,00 €
Beef steak tartare with mustard ice cream	22,00 €

Hot starters

Grilled snails "El Moli" with allioli and vinaigrette	15,00 €
Homemade ham croquettes (8 units) with side salad	12,00 €
Traditional cannelloni with roast duck and mushrooms	14,00 €
Homemade cod fritters (8 units) with side salad	13,00 €
Fried squid rings	14,50 €
Traditional onion soup au gratin	9,50 €

Bread 2,00 €

Allioli 3,00 €

10% VAT included

Fish

Grilled turbot with green asparagus and romesco sauce	23,50 €
Cod in garlic muslin with samfaina	21,00 €
Grilled squids with soft wheat	18,50 €

Meat

Entrecote with sauce (green pepper, Roquefort au gratin or mushroom sauce)	21,00 €
Boneless pork feet stewed with mushrooms	16,50 €
Confit duck leg with mushroom sauce and potato gratin	17,00 €
Wild boar civet in red wine	17,00 €
Pigeon roasted in the oven with garnish	22,00 €
½ Baked lamb shoulder with garnish	21,00 €
Beef cheek stewed with mushroom sauce	18,50 €

Meat grilled on a wood burning oven

Grilled suckling kid goat	25,00 €
Beef entrecote (500 gr)	21,50 €
Beef steak (180 gr)	16,00 €
½ Rabbit with allioli	15,00 €
Lamb chops	19,50 €
Duck breast (300 gr)	19,00 €
Beef fillet	23,50 €

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

10% VAT included