

Seasonal dishes

- *Traditional gazpacho with prawn tails* 14,50 €
- *Salad of seasonal figs, burrata and duck ham* 17,50 €
- *Sautéed green asparagus and seasonal mushrooms* 18,00 €
- *Rice with Iberian pork and seasonal mushrooms (min 2 pers)* 23,00 €/Pers
- *Brown meagre fillet from the oven (with potato, onion and tomato) ..* 24,00 €
- *Sliced duck breast with seasonal figs* 23,50 €

Recommended wines:

OM 25 (Priorat de Masarac)	garnacha, macabeu	D.O. Empordà	23,00 €
Lagar de Cervera 25 (O' Rosal)	albariño	D.O Rias Baixas	26,00 €
D'origen P3 24 (Can Bas)	xarel-lo 6 meses crianza	D.O. Penedès	28,00 €
Mar de Lluna rosat 25 (Marià Pagès)	garnacha	D.O. Empordà	22,00 €
Can Sumoi 23 (Pepe Raventòs) (9 mesos cr.)	garn., sumoll	D.O. Penedès	28,00 €
Inici 22 (Merum Priorati)	garnacha, cariñena, sirah	D.O.Q. Priorat	33,00 €
Pago Capellanes roble 24 (5 mesos cr.)	tinta fina	D.O. Ribera Duero	28,00 €
Textures de Pedra cava (Raventòs i Blanc)	xarel-lo, sumoll	Conca riu Anoia	44,00 €

10% VAT included