

Seasonal dishes

- *Traditional gazpacho with prawn tails* 14,50 €
- *Vilafant tomato salad with burrata and anchovies* 15,50 €
- *Sautéed green asparagus and seasonal mushrooms* 18,00 €
- *Sautéed chanterelles and seasonal mushrooms with garlic and parsley* 23,00 €
- *Rice with Iberian pork and seasonal mushrooms (min 2 pers)* 23,00 €/Pers
- *Baked brown meagre fillet (with potato, onion and tomato)* 24,00 €

Recommended wines:

Le chat dans le chêne 24 (Can Quera)	garnacha, sauvig.	D.O. Empordà	25 €
D'origen P3 24 (Can Bas)	xarel-lo 6 mesos crianza	D.O. Penedès	28 €
Primaquera 24 rosat (Can Quera)	sirah	D.O. Empordà	24€
Vinyes Velles 24 (Martí Fabra)	carin., garn.9m form, 1any bota	D.O. Empordà	24 €
Inici 22 (Merum Priorati)	garnacha, carinena, sirah	D.O.Q. Priorat	33 €
Finca San Martín cr. 21 (Torre de Oña)	tempranillo	D.O.Ca Rioja	24 €
Textures de Pedra cava (Raventòs i Blanc)	xarel-lo, sumoll	Conca riu Anoia	44 €

10% VAT included