

Seasonal dishes

- *Traditional Gazpacho with prawn tails 14 €*
- *Vilafant tomato, burrata, and anchovy salad 15 €*
- *Sauteed green asparagus and nightingales 18 €*
- *Rice with Iberian pork and seasonal mushrooms (min 2 pers)..22 €/Pers*
- *Brown meagre fillet from the oven (potato, onion and tomato) 23 €*
- *Duck breast with cherry sauce 22 €*

Recommended wines:

Missatger blanc 24 (Pujol Cargol)	macabeu, garnatxa	D.O. Empordà	22 €
Dido blanc 22 (Venus La Universal)	garn, macab, cartoixa	D.O. Montsant	32 €
Missatger rosat 24 (Pujol Cargol)	carinyena	D.O. Empordà	23 €
D'Origen P9 19 (Can Bas)	cabernet sauvignon	D.O. Penedès	26 €
Viña Salceda crianza 21 (Viña Salceda)	tempranillo	D.O. Ca Rioja	24 €

10% VAT included