

## **To snack...**

<b>Squids at «Andaluza» style</b>	<b>9,50</b>
<b>Potatoes «Bravas»</b>	<b>6,80</b>
<b>Ham croquettes (5 units)</b>	<b>8,50</b>
<b>Boletus croquettes (5 units)</b>	<b>9,50</b>
<b>Iberian Ham</b>	<b>16,00</b>
<b>Cheese assortment</b>	<b>14,00</b>
<b>L'Escala anchovy fillets</b>	<b>10,50</b>
<b>Barbacoa pork ribs</b>	<b>11,50</b>
<b>Bread with tomato</b>	<b>3,50</b>

## **Starter**

<b>Green salad (lettuce, tomato, carrot, onion and cucumber)</b>	<b>11,00</b>
<b>Caramelized apple, gorgonzola and boletus salad</b>	<b>12,50</b>
<b>Burrata salad, figs, strawberries and arugula pesto</b>	<b>13,50</b>
<b>“Gaspaxo” de mango with balsamic vinegar ice cream</b>	<b>9,50</b>
<b>Corned chicken and foie gras cannelloni, truffled creamy sauce</b>	<b>12,50</b>
<b>Salmon and beetroot tartare, guacamole, date syrup and salmon roe</b>	<b>16,00</b>
<b>Carpaccio of beef sirloin stuffed with iberian ham and foie gras</b>	<b>15,00</b>
<b>La Garrotxa beans, iberian pork belly and baby squid</b>	<b>14,50</b>
<b>Steak tartare of “Txuletón”</b>	<b>12,50</b>
<b>Grilled asparagus, Idiazabal cheese and hollandaise sauce</b>	<b>9,80</b>

## **Rices**

<b>Pals rice, rabbit and artichokes</b>	<b>17,50</b>
<b>Black rice whit cuttlefish and red prawn</b>	<b>19,00</b>

## **Fish**

<b>Grilled seabass, green asparagus, roasted tomatoes</b>	<b>15,50</b>
<b>Cod Loin with roasted Apple “alioli” seasonal vegs ratatouille and piquillos coulis</b>	<b>19,50</b>
<b>Grilled octopus leg with creamy sweet potato, asparagus and bimi</b>	<b>24,50</b>

## **Meat**

<b>“Picanton” chicken with seasonal vegetables</b>	<b>18,00</b>
<b>Slow cooked and grilled iberian pork sholder whit mustard sauce</b>	<b>22,00</b>
<b>Stewed oxtail with foie and boletus with spiced red wine sauce</b>	<b>21,50</b>
<b>Pork Ribs cooked at low temperature and finished on the grill with wild rice</b>	<b>16,50</b>
<b>Crispy pork feet cannelloni with shaiots</b>	<b>18,50</b>
<b>Lamb shoulder with Idiazabal cheese parmentier</b>	<b>23,50</b>
<b>Galician beef steak (1,100grs)</b>	<b>64,00</b>
<b>French duck magret with pears in wine, foie gras and spiced brioche</b>	<b>19,50</b>

## **Dessert**

<b>Chocolate lava cake and cinnamon ice cream</b>	<b>7,50</b>
<b>Mato cake, caramelized walnut and speculoos crumble</b>	<b>6,80</b>
<b>Pineapple carpaccio with burnt coconut milk cream</b>	<b>6,50</b>
<b>White chocolate and vanilla mouse, orange gel and pistachio ice cream</b>	<b>7,50</b>
<b>Strawberry soup with coconut milk ice cream</b>	<b>6,80</b>
<b>Creamy white chocolate and lime with basil ice cream</b>	<b>7,50</b>
<b>Creme Brulee with red berries</b>	<b>5,80</b>

**10% vat included**

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Please inform your server if you have any allergies we should know about for possible changes