- Catalan tomato bread with "Arbequina" olive oil 3,5€
- Anchovies marinated in oil with Catalan tomato bread and "Arbequina" olive oil 18€

- ℵ Roasted octopus, chickpeas cream, caramelized onion, crunchy crumbs of "Vera" smoked pepper, green curry & coconut sauce 18.50€
- Sliced potatoes, farmyard eggs, caramelized onion, blood sausage and fried green peppers 14.50€
- Mixed tomatoes salad, chicory frisee, tuna marinated in oil, onion and yuzu vinaigrette 13,50€
- Note that Note
- Prawns sautéed with garlic, with or without chilli 16,50€
- Bouillabaisse soup with Pernord 18€
- Escudella: tipical catalonian meatball soup with chickpeas, "galets" pasta and black sausage 16,50€
- ℵ Sautéed fresh seasonal vegetables with prawns, scallop and "romesco" sauce 16€
- Artichokes cream, crispy pork dewlap, egg low-fat cooked and seasonal mushrooms 16€

- Black "risotto" with cuttlefish, deep-fried baby squids and apple "all i oli" 19€
- Creamy rice with pork black sausage, fresh artichoke and mushrooms 20€
- Seafood Paella (minimum 2 people) 20€ per person

- Wild seabass "Santurce" style, double aroma fennel, mashed potatoes with olive oil and green sprouts 26€
- Monkfish with sizzled garlic and clams 25€
- Codfish preserve in aromatic oil, garlic shoots, minced pickles and glazed shallots 22€
- Red tuna Bluefin "Tataki" with "salmorejo" (type of gazpacho), glazed cherry tomatoes, scent of guacamole, crunchy onion, trout eggs and ponzu sauce 22.50€

- ₿ Bull tail pie, white beans from "Santa Pau" and cocoa "demi-glace" 22.50€
- Boned pig's feet, marinated vegetables, mashed aubergine and a touch of mustard sauce 19€
- Boned low-fat young goat's back, sweet potato cream and meat juice 26€
- Veal tripes "CASA VILELLA" style with chickpeas 18,50€
- Veal sirloin "D.O. Galicia" with mushrooms, fresh grilled foie and creamy black truffle 26€
- ∀ Veal entrecôte "D.O. Galicia" with dauphinoise potatoes, red peppers and "chimichurri" sauce 23€