

SNACKING AND SHARING

Pan de coca (flat bread) with tomato and virgin oil	4,75
Acorn-fed iberian ham	26
Cantabrian anchovies fillets "Special Selection", flat bread with spread tomato	17,50
Stew meat and Iberian ham croquettes	2,90 /u
Cod fritters (6 pieces)	17
Prawns with garlic (with or without chilli peppers)	18
Fried squid ringd	20
Galician-style octopus	21,50
Grilled Galician razor clams	18,50
Steamed mussels	14,50
Marinara-style mussels	16
Casa Vilella "patatas bravas"	11,50
(almonds, bacon, chive, brava sauce, "alioli")	

COLD STARTERS

Tender sprouts salad with orange, Parmesan cheese and nuts	15,50
Tomato, tuna belly, onion and Kalamata olives salad	16,50
Burratina with roasted aubergine, pistachio pesto and tomato confit	17,50
Cod "esqueixada" (typical Catalan-style cod salad)	17,50

HOT STARTERS

Smoked and glazed aubergine with miso and cane honey, tzatziki and papadum	15
Sauteed vegetables Km0 with prawns and a touch of romesco (Catalan sauce)	17
Free range fried eggs with potatoes and Burgos black pudding	15
Fish soup	19
Traditional cannelloni	17,50

"We work with long fermentation organic bread made of natural yeast dough, with freshly ground spelt flour originating from l'Espiga d'Or" (by Jordi Morera). Cost: 1'95€ p/p. (please let us know if you are not interested in).

OUR TARTARS

Steak tartar with toasts	22
Salmon and avocado tartar with mustard vinaigrette	18,50
Red tuna tartare with avocado	22,50

RICES AND PASTA

Spaghetti with squid and prawn stew	21,50
Fideuà (noodles) with clams and "alloli" (min. 2 people)	22,70 /p.p.
Mountain creamy rice, pork ribs, mushrooms and black sausage (min. 2 people)	23,90 /p.p.
Cuttlefish and squid black rice with monkfish and prawns (min. 2 people)	23,50 /p.p.
Seafood Paella (min. 2 people)	23,90 /p.p.
Seafood soupy rice (min. 2 people)	24,50 /p.p.

TRADITIONAL FISHING

Grilled croaker with seasonal vegetables	23,50
Donostiarra-style croaker with potatoes and onions	23,50
Cod "a la llauna" with Santa Pau beans	25
Baked wild sea bass with potatoes and onion (optional Donostiarra-style)	30
Stewed monkfish in "suquet" (traditional catalan stew) with clams, potatoes and red shrimp	28

OUR MEATS

Traditional tripe with "cap i pota"	18,50
Roasted poussin with sausages	20
Oxtail in red wine sauce and Santa Pau beans	24
Catalan-style sweet lamb with rosemary potatoes and roasted carrots	27
Crispy Iberian suckling pig with apple compote and sauteed vegetables	28
Galician veal fillet, confit "piquillo" peppers and millefeuille crispy potato	30
Galician veal entrecote with millefeuille crispy potato and Padrón peppers	28

"We work with long fermentation organic bread made of natural yeast dough, with freshly ground spelt flour originating from l'Espiga d'Or" (by Jordi Morera). Cost: 1'95€ p/p. (please let us know if you are not interested in).