

SNACKING AND SHARING

Pan de coca (flat bread) with tomato and virgin oil	3,90
Acorn-fed iberian ham	24
Cantabrian anchovies fillets "Special Selection", flat bread with spread tomato	16,50
Stew meat and Iberian ham croquettes	2,90 /u
Cod fritters (6 pieces)	15
Prawns with garlic (with or without chilli peppers)	16,50
Fried squid ringd	18
Galician-style octopus	18
Grilled Galician razor clams	16,50
Steamed mussels	13
Marinara-style mussels	15
Casa Vilella "patatas bravas" (almonds, bacon, chive, brava sauce, "alioli")	10

COLD STARTERS

Tender sprouts salad with quince, Parmesan cheese and nuts	13,50
Tomato, tuna belly, onion and Kalamata olives salad	14,50
Burratina with roasted aubergine, pistachio pesto and tomato confit	15
Cod "esqueizada" (typical Catalan-style cod salad)	15,50
Salmon and avocado tartar with mustard vinaigrette	15,50

HOT STARTERS

Smoked and glazed aubergine with miso and cane honey, tzatziki and papadum	13
Sauteed vegetables Km0 with prawns and a touch of romesco (Catalan sauce)	16,50
Free range fried eggs with potatoes and Burgos black pudding	13
Fish soup	19
Traditional cannelloni	15,50

"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: 1'80€ p/p. (please let us know if you are not interested in).

RICES AND PASTA

Spaghetti with squid and prawn stew	20
Fideuà (noodles) with clams and "allioli" (min. 2 people)	20,50 /p.p.
Mountain creamy rice with pork ribs, mushrooms and black sausage (min. 2 people)	22 /p.p.
Cuttlefish and squid black rice with monkfish and prawns (min. 2 people)	21,50 /p.p.
Seafood Paella (min. 2 people)	22 /p.p.
Seafood soupy rice (min. 2 people)	23 /p.p.

TRADITIONAL FISHING

Red tuna tartare with avocado	21,50
Grilled croaker with seasonal vegetables	23
Donostiarra-style croaker with potatoes and onions	23
Cod "a la llauna" with Santa Pau beans	24
Baked wild sea bass with potatoes and onion (optional Donostiarra-style)	28
Stewed monkfish in "suquet" (traditional catalan stew) with clams, potatoes and red shrimp	26

OUR MEATS

Traditional tripe with "cap i pota"	17,50
Roasted poussin with sausages	20
Oxtail in red wine sauce	21
Catalan-style sweet lamb with rosemary potatoes and roasted carrots	24
Crispy Iberian suckling pig with apple compote and glazed shallots	24
Galician veal fillet, confit "piquillo" peppers and millefeuille crispy potato	28
Galician veal entrecote with millefeuille crispy potato and Padrón peppers	26

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