

. . . **S N A C K I N G   A N D   S H A R I N G** . . . . .

- ❖ Pan de coca (flat bread) with tomato and virgin olive oil **€4**
- ❖ "Marin Carretero" acorn-fed Iberian ham (serving or half serving) **€25 - €12.50**
- ❖ Assorted Casa Vilella cheeses **€12.50**
- ❖ Cantabrian anchovies fillets Special Selection, pan de coca (flat bread) with spread tomato **€18**
- ❖ Burrata with dried tomato pesto, curly endive, green apple and Mediterranean vinaigrette **€16**
- ❖ Marinated salmon with honey and mustard sauce and pickles **€16.50**
- ❖ Casa Vilella *patatas bravas* (almonds, bacon, brava sauce, chive, 'alioli') **€9.50**
- ❖ Stew meat and Iberian ham croquettes **€2.50/unit**
- ❖ Cod fritters **€14**
- ❖ Prawns with garlic, with or without chilli pepper **€16.50**
- ❖ Slow-cooked foie gras scented with Malvasia de Sitges (local sweet wine) pistachios, quince jelly and toasts **€18**

. . . **S T A R T E R S** . . . . .

- ❖ Tender sprout salad with pomegranate, candied chesnuts and La Peral blue cheese **€12.50**
- ❖ Sautéed seasonal vegetables with prawns, a touch of *romesco* sauce and olive oil **€16.50**
- ❖ Cod brandade ravioli dressed with Xató (Sitgetan sauce) **€17.50**
- ❖ Escudella (typical catalan soup) with stuffed lumaconi, black sausage and chickpeas **€15**
- ❖ Baked rigatoni with bolognese sauce, Iberian bacon and *scamorza* **€16.50**
- ❖ Casserole of tripe and "capipota" (catalan stew made with parts of head and trotters of cow) **€14**
- ❖ Roasted chicken and foie cannelloni, truffled béchamel sauce and parmesan cheese **€16**

. . . **R I C E   D I S H E S   A N D   N O O D L E S** . . . . .

- ❖ Seafood paella with cuttlefish (2 pax min.) **€22,50/ person**
- ❖ Fideuà (noodles) with clams and allioli (2 pax min.) **€21,50/ person**
- ❖ Surf and turf rice called "*el senyoret*" (peeled seafood and boneless meat) with saffron allioli (2 pax min.) **€29**

. . . **F I S H   D I S H E S** . . . . .

- ❖ Sous vide cod loin with sanfaina (aubergine and zucchini fried with tomato, onion, chopped garlic and olive oil) and creamy roasted cauliflower **€27**
- ❖ "Suquet" (tradicional catalan fish stew) with potatoes, clams and red prawn **M.P.**
- ❖ Roasted meagre (sea bass) with confit *calçots* (green onions), truffled butter sauce, sesame and edamame **€24**
- ❖ Roasted octopus with creamy chickpeas, coriander vinaigrette and spicy mayonnaise **€25**
- ❖ Grilled coast prawns with coarse salt (unit) **M.P.**

. . . **M E A T   D I S H E S** . . . . .

- ❖ Crunchy Iberian suckling pig with apple compote and glazed shallots **€26**
- ❖ PDO Galicia veal tenderloin (160g), "piquillo" peppers and herb mustard **€30**
- ❖ PDO Galicia veal entrecote (280g) with sliced and crunchies potatoes, *Padrón* peppers and Café de Paris butter **€27**
- ❖ Catalan-style mellow lamb with rosemary potatoes and roasted carrots **€24**
  
- ❖ Vegan burger with spinachs, onion and avocado with curry bread, lettuce, tomato, miso and honey sauce **€18**

❖ *Ask about our dishes adapted to vegans and vegetarians*