

SNACKING AND SHARING

Pan de coca (flat bread) with tomato and virgin oil	4,95
Acorn-fed iberian ham	27,50
Cantabrian anchovies fillets "Special Selection", flat bread with spread tomato	18,50
Stew meat and Iberian ham croquettes	2,90 /u
Cod fritters (6 pieces)	18
Prawns with garlic (with or without chilli peppers)	19
Fried squid ringd	21
Galician-style octopus	22,50
Grilled Galician razor clams	19,50
Steamed mussels	15,50
Marinara-style mussels	17
Casa Vilella "patatas bravas" (almonds, bacon, chive, brava sauce, "alioli")	12

COLD STARTERS

Tender sprouts salad with seasonal fruit, Parmesan cheese and nuts	16,50
Tomato, tuna belly, onion and Kalamata olives salad	17,50
Burratina with roasted aubergine, pistachio pesto and tomato confit	18,50
Strawberry "Gazpacho" with mozzarella pearls, croutons and basil oil	18,50
Cod "esqueixada" (typical Catalan-style cod salad)	18,50

HOT STARTERS

Smoked and glazed aubergine with miso and cane honey, tzatziki and papadum	16
Sauteed vegetables Km0 with prawns and a touch of romesco (Catalan sauce)	18
Free range fried eggs with potatoes and Burgos black pudding	16
Traditional cannelloni	18,50

*"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	23
Salmon and avocado tartar with mustard vinaigrette	19,50
Red tuna tartare with avocado	23,50

RICES AND PASTA

Spaghetti with squid and prawn stew	22,50
Fideuà (noodles) with clams and "allioli" (min. 2 people)	23,70 /p.p.
Mountain creamy rice, pork ribs, mushrooms and black sausage (min. 2 people)	24,90 /p.p.
Cuttlefish and squid black rice with monkfish and prawns (min. 2 people)	24,50 /p.p.
Seafood Paella (min. 2 people)	24,90 /p.p.
Seafood soupy rice (min. 2 people)	25,50 /p.p.

TRADITIONAL FISHING

Grilled croaker with seasonal vegetables	24,50
Donostiarra-style croaker with potatoes and onions	24,50
Cod "a la llauna" with Santa Pau beans	26
Baked wild sea bass with potatoes and onion (optional Donostiarra-style)	32
Stewed monkfish in "suquet" (traditional catalan stew) with clams, potatoes and red shrimp	29

OUR MEATS

Traditional tripe with "cap i pota"	19,50
Roasted poussin with sausages	21
Oxtail in red wine sauce and Santa Pau beans	25
Catalan-style sweet lamb with rosemary potatoes and roasted carrots	28
Crispy Iberian suckling pig with apple compote and sauteed vegetables	28
Galician veal fillet, confit "piquillo" peppers and millefeuille crispy potato	31
European veal entrecote with millefeuille crispy potato and Padrón peppers	29

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