

. . . **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, pickles and toast **€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**
- ❖ Roasted pumpkin, Idiazabal cheese cream, truffle and vanilla oil **€15.50**
- ❖ Leek and coconut milk cream soup, fennel and dill salad with salmon roe **€17**
- ❖ Pasta "casarecce" sautéed with seasonal mushrooms, cuttlefish noodles, catalan sausage and roast juice **€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 legume foam, black sausage, green apple and capers **€27**
- ❖ "Suquet" (traditional catalan fish stew) with potatoes, clams and red prawn **M.P.**
- ❖ Roasted meagre (sea bass) with baked potato, olive tapenade and "sobrasada" **€23**
- ❖ 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**
- ❖ Mellow lamb "a la catalana" with rosemary potatoes and roasted carrots **€24**
- ❖ Stew meatballs with cuttlefish **€24,50**
- ❖ 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*