

## SNACKING AND SHARING

Pan de coca (flat bread) with tomato and virgin oil	<b>4,20</b>
Acorn-fed iberian ham	<b>26</b>
Cantabrian anchovies fillets "Special Selection", flat bread with spread tomato	<b>17,50</b>
Stew meat and Iberian ham croquettes	<b>2,90 /u</b>
Cod fritters (6 pieces)	<b>16</b>
Prawns with garlic (with or without chilli peppers)	<b>17</b>
Fried squid ringd	<b>19</b>
Galician-style octopus	<b>19</b>
Grilled Galician razor clams	<b>17,50</b>
Steamed mussels	<b>13</b>
Marinara-style mussels	<b>15</b>
Casa Vilella "patatas bravas" (almonds, bacon, chive, brava sauce, "alioli")	<b>11</b>

## COLD STARTERS

Tender sprouts salad with quince, Parmesan cheese and nuts	<b>14,50</b>
Tomato, tuna belly, onion and Kalamata olives salad	<b>15,50</b>
Burratina with roasted aubergine, pistachio pesto and tomato confit	<b>16</b>
Cod "esqueixada" (typical Catalan-style cod salad)	<b>16</b>
Salmon and avocado tartar with mustard vinaigrette	<b>17,50</b>

## HOT STARTERS

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

*"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	<b>21</b>
Fideuà (noodles) with clams and "allioli" (min. 2 people)	<b>21,50 /p.p.</b>
Mountain creamy rice with pork ribs, mushrooms and black sausage (min. 2 people)	<b>23 /p.p.</b>
Cuttlefish and squid black rice with monkfish and prawns (min. 2 people)	<b>22,50 /p.p.</b>
Seafood Paella (min. 2 people)	<b>23 /p.p.</b>
Seafood soupy rice (min. 2 people)	<b>24 /p.p.</b>

## **TRADITIONAL FISHING**

Red tuna tartare with avocado	<b>22</b>
Grilled croaker with seasonal vegetables	<b>23,50</b>
Donostiarra-style croaker with potatoes and onions	<b>23,50</b>
Cod "a la llauna" with Santa Pau beans	<b>24,50</b>
Baked wild sea bass with potatoes and onion (optional Donostiarra-style)	<b>30</b>
Stewed monkfish in "suquet" (traditional catalan stew) with clams, potatoes and red shrimp	<b>27</b>

## **OUR MEATS**

Traditional tripe with "cap i pota"	<b>17,50</b>
Roasted poussin with sausages	<b>20</b>
Oxtail in red wine sauce	<b>23</b>
Catalan-style sweet lamb with rosemary potatoes and roasted carrots	<b>26</b>
Crispy Iberian suckling pig with apple compote and glazed shallots	<b>26</b>
Galician veal fillet, confit "piquillo" peppers and millefeuille crispy potato	<b>30</b>
Galician veal entrecote with millefeuille crispy potato and Padrón peppers	<b>28</b>

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