

. . . **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 oil **3,90€**
- ❖ Acorn-fed iberian ham (40gr–80gr) **12€-24€**
- ❖ Cantabrian anchovies fillets “Special Selection”, pan de coca (flat bread) with spread tomato **16€**
- ❖ Stew meat and Iberian ham croquettes **2,90€/ piece**
- ❖ Fried squid rings (half portion 80gr or portion 160 gr) **9€-18€**
- ❖ Galician-style octopus (90 gr) **16,50€**
- ❖ Prawns with garlic, with or without chilli peppers **16,50€**
- ❖ Cod fritters (6 pieces) **14,50€**
- ❖ Steamed cockles (300 gr) **17€**
- ❖ Steamed mussels **12€**
- ❖ Marinara-style mussels **14€**
- ❖ Casa Vilella “patatas bravas” (almonds, bacon, brava sauce, chive, “alioli”) **9€**

. . . **C O L D S T A R T E R S**

- ❖ Strawberry “gazpacho” with mozzarella pearls **13,50€**
- ❖ Tomato, tuna belly, onion and Kalamata olives salad **13,50€**
- ❖ Tender sprouts salad with marinated strawberries, Parmesan cheese and nuts **14€**
- ❖ Burratina with roasted aubergine, pistachio pesto and tomato confit **14€**
- ❖ Cod “esqueixada” (typical Catalan-style cod salad) **15€**
- ❖ Salmon and avocado tartar with mustard vinaigrette **14,50€**

“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.

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- ❖ 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€**
- ❖ Scrambled poached egg with garlic and Perol catalan sausage **14,50€**
- ❖ Traditional cannelloni **14,50€**

. . . **R I C E S A N D F I D E U À**

- ❖ Seafood Paella (min. 2 people) **21,50€/person**
- ❖ Seafood soupy rice (min. 2 people) **23€/person**
- ❖ Fideuà (noodles) with clams and "alioli" (min. 2 people) **21,50€/person**

. . . **T R A D I T I O N A L F I S H I N G**

- ❖ Grilled croaker with seasonal vegetables **21,50€**
- ❖ Donostiarra-style croaker with potatoes and onions **21,50€**
- ❖ Cod "a la llauna" with Santa Pau beans **23,50€**
- ❖ Cod with "samfaina" **23,50€**
- ❖ Baked wild sea bass with potatoes and onion (optional Donostiarra-style) **29€**
- ❖ Stewed monkfish in "suquet" (traditional catalan stew) , with clams, potatoes and red shrimp **28€**

. . . **O U R M E A T S**

- ❖ Roasted poussin with sausages **17,50€**
- ❖ Veal cheek in red wine sauce **18€**
- ❖ Catalan-style sweet lamb with rosemary potatoes and roasted carrots **23,50€**
- ❖ Crispy Iberian suckling pig with apple compote and glazed shallots **24,50€**
- ❖ Veal fillet "D.O. Galicia" (160g), confit "piquillo" peppers and herb mustard **28€**
- ❖ Veal entrecote "D.O. Galicia" (280g) with millefeuille crispy potato, Padrón peppers and Café de Paris butter **25€**