



. . 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 **€4.00**
- ✂ "Marin Carretero" acorn-fed Iberian ham (serving or half serving) **€25.00 - €12.50**
- ✂ Assorted Casa Vilella cheeses **€12.50**
- ✂ Cantabrian anchovies fillets Special Selection, pan de coca (flat bread) with spread tomato **€18.00**
- ✂ Burrata with roasted eggplants, dried tomatoes, basil and almonds pesto **€16,00**
- ✂ Casa Vilella *patatas bravas* (almonds, bacon, brava sauce, chive, 'alioli') **€9.50**
- ✂ Stew croquettes **€2.50/unit**
- ✂ Cod fritters **€14.00**
- ✂ Prawns with garlic, with or without chilli pepper **€16.50**
- ✂ Mussels with Txakolí, red curry sauce, ginger and coriander **€ 15.50**
- ✂ Slow-cooked foie gras with pistachios, quince jelly and toasts **€18.00**

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

- ✂ Organic tomatoes seasoned with EVOO and fleur de sel, with spring onion, tuna belly and pickles **€17.00**
- ✂ Sautéed seasonal vegetables with prawns, a touch of *romesco* sauce and olive oil **€16.50**
- ✂ Roasted aubergine, tzatziki and miso, soy and honey cane sauce **€14.50**
- ✂ Gazpacho of peaches from Ordal, mozzarella, Kalamata olives and pistachios **€16.50**
- ✂ "Radiatori" pasta with creamy prawn bolognese, Mahón cheese and Vilanova red prawns **€18.00**
- ✂ Surf and turf of scallops, octopus, bacon and potato foam **€18.50**
- ✂ Roasted chicken and foie cannelloni, truffled béchamel sauce and parmesan cheese **€16.00**

. . 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.) **€29.00**

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

- ✂ Sous vide cod loin with chickpea cream, spinach, *sobrasada* and honey **€23,00**
- ✂ Roasted meagre (sea bass) with celery and parsnips foam, acorn-fed Iberian shoulder, asparagus and roast juice **€24,00**
- ✂ Scallops ceviche with avocado and codium **€27,00**
- ✂ Tataki of red tuna with cashew white garlic, ponzu sauce and figs **€31.00**
- ✂ Grilled coast prawns (6 pcs) with coarse salt **P.A.M.**

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

- ✂ Crunchy Iberian suckling pig with apple compote and glazed shallots **€24.00**
- ✂ PDO Galicia beef tenderloin (160g), "piquillo" peppers and herb mustard **€28.00**
- ✂ PDO Galicia veal entrecote (280g) with sliced and crunchies potatoes, *Padrón* peppers and Café de Paris butter **€24.00**
- ✂ Glazed suckling lamb shoulder with roasted aubergine, Kalamata olives, yogurt and basil **€30.00**



## • Homemade Desserts •

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<i>Tiramisù</i> on the rocks with coffee ice-cream	€7.00
Cheesecake, quince and raspberry sorbet	€8.00
Passion fruit cream with pineapple and fennel with rum, mint and coconut foam	€7.00
Chocolate textures, coconut caramel and praliné ice-cream	€8.00
Assorted Casa Vilella cheeses	€12.50
Choice of fresh fruit	€5.00
Assorted sorbets and ice-creams <sup>1</sup>	€5.50

## • Sweet Wines •

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Malvasia dolça del Hospital de Sitges	€5.00
Malvasia Seca del Hospital de Sitges	€5.00
Lustau Pedro Ximenez	€5.00
Nieeport Tawny Porto 10 years	€6.50
Par vino de Naranja	€6.50
Moscatell Manuel Llopis i Bofill	€5.00

## • Digestives & distillates •

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Nikka from the barrel, Japanese Whiskey	€15.00
Tequila Patrón Añejo	€15.00
Santa Teresa 1976, Ron de Solera	€15.00
Carlos I Brandy, Solera de Gran Reserva	€12.50
Patrón, X.O. café	€10.00
Ratafia Russet	€5,00
Grappa Nonnino	€5.00

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<sup>1</sup> with Marc de Cava