

“The pleasure of the table is exclusive to the human species;  
it involves prior care in preparing the dishes,  
choosing the place and gathering the guests.”

*Jean-Anthelme Brillat-Savarin*

So, in this place, chosen by you, we have prepared...

#### FOR STARTERS

- Artichokes of Tudela natural style* 18 €
- Vegetable menestra from the Ribera de Navarra* 20 €
- Tear peas from Maresme with egg yolk* 36 €
- Prat broad beans with “butifarra de Perol” sausage* 26 €
- Roasted aubergine with Puglia burrata* 24 €
- White asparagus from Cabanillas, served natural* 20 €

#### WE FOLLOW

- Balfegó tuna sashimi with tender beans* 40 €
- Cantabrian hake cubes with cristal peppers* 40 €
- Wild sea bass in salt (2 pax)* 82 €
- Wild turbot with pommes boulangère (2 pax)* 90 €

#### AND RICE DISHES

- Poultry rice* 36 €
- Scampi rice* 36 €
- Vegetable rice* 34 €

OR MEAT

*Steak tartare* 38 €

*Leg of suckling kid* 38 €

*Salers beef Sirloin with foie gras sauce* 38 €

*Beef entrecote with green asparagus* 38 €

AND TO FINISH

*Cheese trolley* 20 €

*Bernadó egg yolk flan* 12 €

*Chocolate coulant with mango sorbet* 14 €

*Yogurt mousse, Maresme strawberry and basil* 14 €

*Alma torrija with torrija ice cream* 14 €