

“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 25 €*
- Vegetable menestra from the Ribera de Navarra 25 €*
- Tear peas from Maresme with egg yolk 36 €*
- Prat broad beans with “butifarra de Perol” sausage 26 €*
- Roasted aubergine with Puglia burrata 25 €*
- White asparagus from Cabanillas, served natural 30 €*

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) 95 €*

AND RICE DISHES

- Poultry rice 40 €*
- Scampi rice 40 €*
- Vegetable rice 40 €*

OR MEAT

Steak tartare 40 €

Leg of suckling kid 40 €

Salers beef Sirloin with foie gras sauce 40 €

Beef entrecote with green asparagus 40 €

AND TO FINISH

Cheese trolley 25 €

Bernadó egg yolk flan 15 €

Chocolate coulant with mango sorbet 15 €

Yogurt mousse, Maresme strawberry and basil 15 €

Alma torrija with torrija ice cream 15 €