

“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

Tomato carpaccio with tuna belly 25 €

Salmorejo with eggplant and quail egg 25 €

“Ajoblanco”, chilled garlic and almond soup 26 €

Roasted aubergine with Puglia burrata 25 €

Summer salad with citrus 16 €

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 €

Saler's fillet steak with foie Grass 40 €

Beef entrecote with piparra peppers from the Ribera de Navarra 40 €

AND TO FINISH

Cheese trolley 25 €

Bernadó egg yolk flan 15 €

Chocolate coulant and cherry sorbet 15 €

Yogurt mousse, Maresme strawberry and basil 15 €

Orange cream, caramel, and almond ice cream 15 €