

<b>TAPAS</b>  +	Marinated olives	2,5
	Anchovies from L'Escala (6 fillets)	9
	Anchovies in vinegar (6 fillets)	6,5
	Our Spicy Potatoes! (Mild Garlicky)	4,5
	<i>Crispy bread with tomato</i>	1,8
	Roast curry chicken croquette	2
	The Mushrooms Croquette	4,5
	Peppers from Padrón, some of which are hot and others are not!	6,5
	Eggplant with honey with a hint of citrus	7
	Fried fish from our coast	6
	Confit Chicken Wings	9,2
	Batter-fried calamari	6
	Mini organic beef burger with foie	9,2
	<i>Tomino</i> , creamy baked cheese with spicy Iberian sausage and molasses Acorn-fed	12,5
Iberian Ham (50g) with crispy bread with tomato		
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<b>FROM THE GARDEN</b>	Tuna belly with "good" tomato	10,5
	"Beluga" lentil salad with spinach, feta, candied onion and roasted eggplant	8,9
	Burrata cheese with tomato, honey, lemon and rocket pesto	12,2
	Cod with tomatoes, capers, jildas and rosemary oil	9,5
	Quinoa salad with broccoli and fennel couscous	8,5
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<b>WITH A COUPLE ...</b> <i>Farm-fresh eggs</i>	"Dashed" fried eggs with homemade chips	7
	"Dashed" fried eggs with homemade chips and Iberian ham	9
	"Dashed" fried eggs with homemade chips, foie and PX	10
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<b>FROM THE SEA &amp; INLAND</b>	Mussels with coconut, chilli and coriander	10,9
	Tuna tartar	9,9
	Confited Cod with ratatouille & soft garlic emulsion	12,8
	Tuna chunks marinated	9,5
	Tender Iberian pork cheek with straw potatoes	9,5
	Hand-cut Beef Steak tartare	10,5
	Ravioli of mascarpone, basil, cream of manchego cheese and spinach	9,9
	Mushroom risotto with truffled ceps	11
	200 g burger made with organic beef from Pyrenees, caramelized onions and chips	10,9
	120 g Beef tenderloin with foie gras and caramelized onions	14
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<b>SWEET TANTARANTANA</b> <i>Homemade Desserts</i>	Tarta Tatin	6
	Chocolate mousse of 70% Cacao	5
	Catalan Crème Brûlée with rosemary	5
	Our mythical Lemon Pie	5,5
	Black Chocolate Brownie with Cinnamon ice cream	5,5
	Cup of Tiramisu	5