














































DAYLY MENU*









Starters

- Jamón ibérico and beetroot salad 
with a citrus dressing
- Organic potatoes and
Cal Rovira's "sobrassada" stew  
- Seasonal organic vegetables suop, 
Minestrone style
- Chick peas and organic swiss chard casserole 
- Scrambled organic eggs 
with mushrooms and caramelised onions
- Avocado, mushroom, grapefruit, apple and smoked eel tartar with a basil 
and lime sorbet - *suplement* 3 €
- Marinated sardines and pickled mushrooms - *suplement* 3€   
- Poached organic egg, with a mild potato and garlic cream,
mushrooms and gravy - *suplement* 4€    

Main courses

- Creamy polenta with a veal and pork
Traditional ragú  
- Veal "picaña" with an organic
cabbage "trinxat"  
- Roasted organic sweet potato
with mushrooms and béarnaise sauce    
- Catch of the day from Barceloneta's fish market,
Fried in tempura with "beurre-blanc"    
- Roasted pumpkin and "blau de mar"
cheese creamy rice   
- Red prawn creamy rice -*suplement* 6€     
- Organic potato gnocchi with
cauliflower, cod and hazelnuts - *suplement* 3€     
- Organic lamb terrine with a pumpkin purée,
sunflower seeds and a green salsa - *suplement* 8€    

Desserts

- Foamed crème brulée with seasonal fruits    
- Creamy dark chocolate with a dried figs
ice cream and a peanut crumble    
- Organic apples salad

* Including VAT, starter, main course, dessert or coffee, one bread basket and a glass of wine or beer

15,50€

*10% extra charge for terrace service

