

## Let's do a "Tast"



"Bravas" el Tast 	.....	8,00€
Grilled potatoes with 3 sauces (romesco, "all i oli" and brava) 	.....	9,00€
Nachos with guacamole, cheddar cheese and "pico de gallo".....		7,50€
Fried eggs with French fries and foie 	.....	12,50€
Tempura of vegetables with soy sauce 	.....	9,50€
Assortment of croquettes 	.....	11,00€
Mussels fisherman style .....		7,50€
Fried squid "a la andaluz" style.....		9,50€
Cantabrico anchovies with crispy bread 	.....	12,00€
Prawn twister with romesco sauce.....		12,00€
Homemade cod fritters .....		10,00€

## Boards





(with crispy bread)

Assortment of Iberian sausages .....	17,50€
Assortment of cheese ( manchego, semicured, sheep and cured sheep) .....	14,00€
Assortment of Iberian ham .....	16,00€

## Bread and sauces









Crispy bread with tomato .....	3,00€
Artisan bread from the Forn de Nulles.....	3,50€
Gluten-free bread 	3,00€
Romesco Sauce 	3,50€
"All i oli" sauce .....	3,50€
Brava sauce .....	2,50€

## Starters

Salad with goat cheese and orange 	10,50€
Burrata salad with toast and basil oil	12,00€
Meat or spinach cannelloni 	10,50€
Assortment of mini cannelloni (cod, mushrooms and meat with foie)	9,50€
Grilled vegetables  	12,50€
Crepe filled with seasonal mushrooms with Parmesan cheese and truffled béchamel	11,00€
“Escudella” (Catalan stew, seasonal)	9,00€




## Grilled meat and fish

With its garnish



Tuna (250gr) 	16,00€
Octopus leg with red paprika oil 	24,90€
Iberic secret 	17,50€
Black Angus burger with fries (optional egg, bacon, caramelized onion, tomatoes, cheese)	14,50€
Vegan burger 	13,00€
Lamb ribs of lamb 	19,50€
Valls sausage 	12,00€
Beef entrecote (250gr) 	21,00€
Beef fillet (250 gr) 	24,00€

## Cooked dishes

(Minimum time 10/15 minutes)

Salmon timbale and baked vegetables with crispy leek and dill cream 	17,00€
Honey cod with raisins and pine nuts 	16,00€
Baked pork ribs with barbecue sauce	17,00€
Mellow beef with mushrooms sauce and potato parmantier flower 	17,00€
Beef “fricandó” with mushrooms	17,50€

## And to finish our homemade desserts

Tasting our desserts.....	7,00€
<small>Minimum two people, price per person.</small>	
Chocolate coulant with vanilla ice cream.....	5,00€
Tasting-style chocolate truffles  .....	5,00€
Tiramisu.....	6,00€
Catalan cream  .....	5,50€
Creamy cheesecake with red fruit coulis.....	5,50€
White chocolate dome filled with strawberry cloud.....	6,00€
Drunken pound cake with mascarpone cream and a touch of lime.....	5,00€
Ice cream (Nougat, coconut, white chocolate, stracciatella).....	4,00€
Syrup (Mojito, green apple, mango).....	5,00€