

## Let's do a "Tast"

"Braves" el Tast	8,00€
Grilled potatoes with 3 sauces (romesco, "all i oli" and brava)	9,00€
Fried squid "a la andaluza" style	9,50€
Fried eggs with French fries and foie	12,50€
Assortment of croquettes	10,50€
Prawn twister with romesco sauce	11,00€
Tempura of vegetables with soy sauce	9,50€
Foie mi-cuit battered with pistachios	13,50€
Cantabrico anchovies with crispy bread	12,00€

## Boards and toasts

Assortment of Iberian sausages with crispy bread	17,50€
Assortment of cheese with crispy bread	16,50€
Assortment of Iberian ham with crispy bread	16,00€
Mini crispy bread with smoked sardine and diced tomatoes	8,50€

## Starters

Fruit salad with goat cheese	10,50€
Autumn salad with mushrooms, pomegranate and sweet potatoes	10,50€
"Xató" salad	10,50€
Tomato carpaccio with Cantabria anchovies with avocado cream and basil oil	11,50€
Cod carpaccio with conocassé tomatoes and salmon pearls	15,00€
Salmon tartar with hard boiled eggs and butter dices	15,00€
Galician "lacon" with crispy bread	12,50€

Assortment of 3 caneltonni	9,50€
Meat cannelloni au gratin	10,50€
Spinach cannelloni au gratin	10,50 €
Crepe stuffed with mushrooms with parmesan cheese and truffle béchamel	11,00€
Aubergine stuffed with vegetables	11,50€
Cod risotto with thyme oil and parmesan cheese	13,50€
Jabugo ham and beans with melon pearls, honey and mustard vinaigrette	15,50€
Grilled vegetables	12,50€

## Sea and Mountain

Salmon timbale with baked vegetables, crispy leek and dill cream	17,00€
Tuna with sesame oil	16,00€
Octopus leg with truffle potato parmentier	25,50€
Gratin cod with saffron “all i oli”	15,00€
Meatballs with cuttlefish	14,50€
Iberian pork cooked at low temperature with foie sauce	17,50€
“Black angus” Burger (bacon and egg optional)	14,50€
Tofu burger	13,00€
Lamb ribs	19,50€
Valls sausage	12,00€
Baked Iberian pork ribs with honey and rosemary	17,00€
Creamy veal with sweet wine reduction	15,75€
“Black angus” entrecote	21,00€
Beef steak	24,00€

## Bread and sauces

Crispy bread with tomato	3,00€
Home's bread	2,00€
Gluten-free bread	3,00€
Romesco Sauce	3,50€
“All i oli”	3,50€
“Brava” sauce	2,50€

## Our desserts

Homemade dessert tasting <small>2 people minimum, price per person..</small>	7,00€
Semi-cold lemon mousse	6,00€
Tina's tiramisú	6,50€
Carrot cake	6,00€
Homemade chocolat truffles	5,00€
Coulant de chocolat with vainila ice cream	5,00€
Catalan cream	5,50€
Bonbon with hazelnut praline and Kiribati chocolate crumble	7,50€
Gregorian apple pie with coconut ice cream and caramel toffee	6,00€
Cheesecake with blueberry jam	5,50€
Sorbet Mojito, lemon or tangerine	5,00€
Coffee's pudding	5,00€