

PICA-PICA

Green salad with tender shoots, crudités and mustard vinaigrette   

Plate of artisanal cured meats and sausages from Cal Tomàs (without additives)  

Plate of catalan and asturian cheeses from small producers   

Cantabric anchovies on sweet spelt bread with La Peral cheese and tomato confiture 

Beetroot carpaccio with king prawns, yogurt, raspberries and green pistachios 

Marinated Sea Bass with avocado, bloody mary and “pico de gallo” 

Black Angus carpaccio with snow peas, Rey Silo cheese and grainy mustard ice cream 

Terrine of foie gras with corn textures and black olives caramel

Parmesan fondue with king prawns and green asparagus

Homemade croquettes of Iberic bellota ham or mushrooms 

Fried “Pescaito” andalusian style from the catalan coast

Codfish fritters from Perelló with honey all-i-oli

“Patatinas” with cabrales chesse cream and hazelnuts praline   

Our “Patatinas bravas, bravísimas”   

Maitake mushrooms from the Pyrenees, sauted over boletus-edulis emulsion   

* All our dishes are for sharing

* All our dishes are made with olive oil

* All our meats are from proximity and/or small producers. Fed and raise in open spaces in a respectful way with the environment.

 Dish Slow Food, Km0

 Gluten free item

 Dish suitable for Vegetarians

 Dish suitable for Vegans

OUR PLATINOS

Grilled seasonal vegetables with “rawmesco” sauce  

Potato “Gnocchi” and ecological Vare cheese with seasonal truffle  

Venere rice with mini-vegetables and emulsion of avocado and coriander   

“Senyoret” rice with seasonal fish and blak garlic all-i-oli

Codfish with curry and coco caviar 

Octopus au gratin with Gamoneu D’Onao cheese, garlic sauce and potato foam  

Black pudding with grilled squid and its ink’s roasted juice 

Aged beef dices with cabrales cheese sauce, a classic 

Roasted beef sirloin with tomato confit, yogurt, butter and spices  

Roasted “Coquelet” with mushrooms, cephalopods and pine nuts 

Grilled aged beef entrecôte served with edible coals (300 gr.) 

BREAD

Brad with tomato

Basket of artisanal bread

Artisanal gluten-free bread with tomato 

LLAMBIOTAES

“Crema Catalana” with pineapple sorbet 

“Casadielles” traditional asturian dumplings with rosemary ice cream

Our “Selva Negra”

White chocolate cloud, pistachios and goat cheese ice cream

Traditional asturian rice pudding 