

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 cheese 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 

Parmesan fondue with king prawns and green asparagus

Homemade croquettes of Iberic bellota ham or Gamoneu cheese 

Fried “Pescaito” andalusian style from the catalan coast

Codfish fritters from Perelló with honey allioli

“Patatinas” with cabrales blue cheese cream and hazelnuts praline   

Our “Patatinas bravas, bravísimas”   

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

Grilled artichokes from El Prat with iberian ham textures  

* 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   

Black rice with baby cuttlefish and “allioli”  

Rice with foie and sea urchin  

Codfish with “sobrassada” from Cal Tomàs and honey 

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

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

“Fabada Asturiana”: Traditional white beans stew with pork products  

Aged beef dices with cabrales blue cheese sauce, a classic 

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

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”

Classic “Babà” with Ratafia and ice-cream with walnuts

Traditional asturian rice pudding 