

# 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 Codfish 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” ✓✘

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 ✘

Aged beef sirloin with green coffe, cherry and yogurt 🌀

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 ✘