

• • • **S N A C K I N G A N D S H A R I N G** • • • • •

- ✂ *Pan de coca* (flat bread) with tomato and virgin olive oil **€4.00**
- ✂ "Marin Carretero" acorn-fed Iberian ham (serving or half serving) **€25.00 - €12.50**
- ✂ Bay of Biscay anchovies, *pan de coca* (flat bread) with tomato and virgin olive oil **€17.00**
- ✂ Casa Vilella *patatas bravas* (spicy potatoes) with *all i oli*, homemade spicy sauce, bacon and toasted almond *brunoise* **€9.50**
- ✂ Stew croquettes **€2.50 per unit**
- ✂ Cod fritters **€14.00**
- ✂ Prawns with garlic, with or without chilli pepper **€16.50**
- ✂ Slow-cooked foie gras with pistachios, quince jelly and croutons **€18.00**
- ✂ Andalusian style calamari with *tonkatsu* mayonnaise and lime **€15.00**
- ✂ Burrata with sun-dried tomato pesto, olive tapenade, Granny Smith apple and basil oil **€16.50**

• • • **F I R S T C O U R S E S** • • • • •

- ✂ Tender shoots salad, with marinated strawberries, parmesan cheese and nuts **€14.50**
- ✂ *Coca* (flat bread) topped with roast beef, smoked cheese, tomatoes, olives, pine seeds and rocket **€16.50**
- ✂ Courgette cannelloni stuffed with cod *brandada*, kimchi mayonnaise, salmon eggs and braised onions **€15.50**
- ✂ Sautéed seasonal vegetables with prawns, a touch of *romesco* sauce and olive oil **€16.50**
- ✂ Prat artichoke cream soup, *longaniza* sausage tartar, citrus fruit and egg at 62°C **€17.50**
- ✂ *Paccheri* stuffed with prawn bolognaise with bechamel and spicy oil **€17.00**

"We work with long fermentation organic bread made of natural yeast dough, with freshly ground spelt flour originating from l'Espiga d'Or (by Jordi Morera).

• • • R I C E D I S H E S A N D N O O D L E S • • • • •

- ✂ Creamy rice with Vilanova prawns, asparagus and Idiazábal cheese **€23.50**
- ✂ *Cap i pota* rice (made with veal snout and foot) and cod *kokotxas* (cheeks) **€21.00**
- ✂ Seafood paella with shore squid (2 pax min.) **€22.50**
- ✂ *Fideuà* (noodles) with clams and *all i oli* (2 pax min.) **€21.50**

• • • F I S H D I S H E S • • • • •

- ✂ Spicy red tuna tartar with fried organic egg and *Carasau* bread **€25.00**
- ✂ Sous vide cod loin with potato foam, vegetables, orange and black *butifarra* sausage **€21.50**
- ✂ Vilanova fish market with artichokes in poultry green sauce, truffle and passion fruit **€23.50**
- ✂ Scallops with tuber and root crop cream, peas, Iberian ham, Parmesan cheese and roast juice **€24.00**

• • • M E A T D I S H E S • • • • •

- ✂ Crunchy Iberian suckling pig with apple compote and meat stock **€23.50**
- ✂ Sous vide lamb with roast aubergine, *Ras el Hanout*, yogurt and bacon and pine seed oil **€22.50**
- ✂ PDO Galicia sirloin, creamy pumpkin and sage gnocchi, *piquillo* peppers and truffled butter **€27.00**
- ✂ PDO Galicia veal entrecote with gratin dauphinois, *Padrón* peppers and *chimichurri* sauce **€24.00**

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