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). Cost: 1€ p/p.
RICE DISHES AND NOODLES

- Creamy rice with Vilanova prawns, asparagus and Idiazábal cheese  €23.50
- Rice with free-range chicken, cuttlefish, calamari, mussels and vegetables  €21.50
- Seafood paella with shore squid (2 pax min.)  €22.50
- Fideuà (noodles) with clams and all i oli (2 pax min.)  €21.50

FISH DISHES

- Spicy red tuna tartar with fried organic egg and Carasau bread  €25.00
- Sous vide cod loin with potato foam, vegetables, orange and peach and black butifarra sausage  €21.50
- Wild meare with roast pepper, black olive mayonnaise and chruncy cereal bread  €23.50
- Scallops with tuber and root crop cream, peas, Iberian ham, Parmesan cheese and roast juice  €24.00

MEAT DISHES

- 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 beef tenderloin (160g), confit pataoes, "piquillo peppers, herb mustard and truffle butter  €28.00
- PDO Galicia veal entrecote (280g) with gratin dauphinois, Padrón peppers and chimichurri sauce  €24.00

“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). Cost: 1€ p/p.