



• • 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/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**
- ✂ Steamed mussels with coconut, red curry and ginger **€15,00**

• • F I R S T C O U R S E S • • • • •

- ✂ Organic tomato salad with Figueras onion, vineyard peach, avocado and parmesan cheese shavings **€16.00**
- ✂ Sautéed seasonal vegetables with prawns, a touch of *romesco* sauce and olive oil **€16.50**
- ✂ *Paccheri* stuffed with cod brandade, kimchi mayonnaise, salmon roe and grilled shallots **€ 15,50**
- ✂ Strawberry *gazpacho* with smoked sardine, *mató* cheese and basil oil **€17,00**
- ✂ Organic fried eggs, Iberian *sobrasada* (Majorcan sausage), roast juice and crispy potatoes **€15,00**

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

- ✂ Seafood paella with shore squid (2 pax min.) **€22.50/ person**
- ✂ Fideuà (noodles) with clams and all i oli (2 pax min.) **€21.50/ person**
- ✂ Sitges-style rice **€22.00**

• • F I S H D I S H E S • • • • •

- ✂ Sous vide cod loin with chickpea cream, spinach, *sobrasada* oil and honey **€22,00**
- ✂ Meagre with potato foam, seasonal vegetables and roast juice **€23,50**
- ✂ Roasted scallops with corn cream, Iberian ham and truffle oil **€24,00**

• • M E A T D I S H E S • • • • •

- ✂ Crunchy Iberian suckling pig with apple compote and meat stock **€23.50**
- ✂ PDO Galicia beef tenderloin (160g), "piquillo" peppers and herb mustard **€28.00**
- ✂ PDO Galicia veal entrecote (280g) with gratin dauphinois, *Padrón* peppers and Café de Paris butter **€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.*



## · Homemade Desserts ·

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<i>Tiramisù</i> on the rocks with coffee ice-cream	€7.00
Guanaja 70% chocolate soufflé with hazelnut praline ice-cream	€8.00
Passion fruit cream, carrot sponge cake and coconut foam	€7.00
Creamy egg custard, almond crumble and fresh milk ice cream	€7.00
Assorted Casa Vilella cheeses	€12.50
Choice of fresh fruit	€5.00
Assorted sorbets and ice-creams <sup>1</sup>	€5.50

## · Sweet Wines ·

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Malvasia dolça del Hospital de Sitges	€5.00
Malvasia Seca del Hospital de Sitges	€5.00
Lustau Pedro Ximenez	€5.00
Nieeport Tawny Porto 10 years	€6.50
Par vino de Naranja	€6.50
Moscatell Manuel Llopis i Bofill	€5.00

## · Digestives & distillates ·

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Nikka from the barrel, Japanese Whiskey	€15.00
Tequila Patrón Añejo	€15.00
Santa Teresa 1976, Ron de Solera	€15.00
Carlos I Brandy, Solera de Gran Reserva	€12.50
Patrón, X.O. café	€10.00
Limoncello GB Olivier	€5.00
Grappa Nonnino	€5.00

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<sup>1</sup> with Marc de Cava