



TO BEGIN




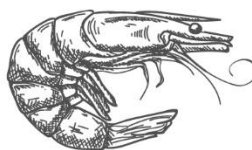
Fried potatoes with spicy sauce / Patatas bravas	8,90 €
Roasted meat croquettes / Croquetas de cocido	10,50 €
Hummus with carrot sticks and toasts 	14,50 €
Fried Little squids Andalusian style / Chipirones a la andaluza	18,00 €
Romana style squid / Calamares a la romana	21,50 €
Steamed or grilled mussels / Mejillones	14,50 €
Grilled razor from Galicia / Navajas	19,50 €
Sautéed clams with garlic and parsley / Almejas	17,50 €
Seafood assortment / Variat closca	25,00 €
Scallops with ham and caramelized onion / Zamburiñas	21,00 €
Iberian ham and flatbread with tomato / Jamón	22,50 €
Flatbread with tomatoes and olive oil  / Pan con tomate	3,90 €



STARTERS




Green salad with egg, olives, letucce / Ensalada conca del Tordera	13,50 €
Burrata cheese salad with tomato, aubergine and sweet vinaigrette 	16,00 €
Duck ham salad, orange and sweet vinaigrette	16,00 €
Beef steak tartar with egg yolk and toast	23,50 €
Salt-cured foie gras caramelized and apple compote	22,50 €
Gentle-fried artichoke with iberian ham	14,50 €
Grilled vegetables	14,00 €
Aubergine and tomato raviolis with fried tomato and burrata	17,50 €



PAELLA & FIDEUÁ

These dishes are for a minimum of two persons

Seafood Paella / Paella marinera	22,50 € p.p.
Smoked Paella / Paella a la brasa	22,50 € p.p.
Black rice paella / Paella de arroz negro	22,50 € p.p.
Fisherman style fideuá / Fideuá de pescadores	22,50 € p.p.
Casseroled rice with lobster / Arroz a la llauna con langosta	31,00 € p.p.
Vegan Paella  / Paella vegana - vegetariana	20,00 € p.p.




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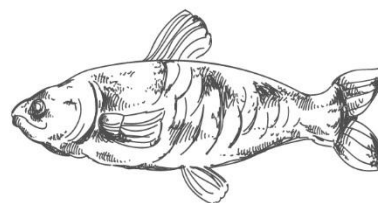
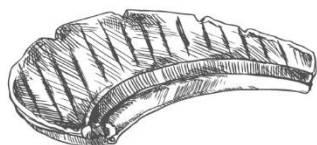


... fish

Monkfish with tomato sauce / Rape estilo Nui Beach	24,50 €
Grilled Salmon in oak wood / Suprema de salmon, en madera de roble	23,50 €
Codfish with sweet "alioli" and tomato sauce / Bacalao	22,00 €
Grilled squid with garlic and parsley / Calamar brasa	21,00 €
Grilled octopus with creamy potato / Pulpo a la brasa	24,50 €
Grilled croaker with catalan sauce/ Corvall	23,00 €

... meat

Beef rib with its demi-glace/ machete	18,00 €
Entrecôte from Girona (400 gr.) / Entrecot	23,50 €
Grilled duck breast marinated with soy and citrus / Magret	22,00 €
Pork rib with barbecue sauce / Costillas cerdo	18,00 €
Old cow burger matured 30 days with "chimichurri" sauce, cheese, crispy onion and "chipotle" mayonnaise	19,00 €
Quinoa, lentils, soy and curry grilled burger  / Burger quinoa	15,00 €
Grilled vegan fingers "Heura" and french fries	18,00 €



DESSERTS

White chocolate coulant and chocolate ice cream / Coulant choco blanco	7,50 €
Bread with chocolate, olive oil pearls and salt / Chocolate con aceite y sal	7,50 €
Mousse of imperial tangerine / Mousse de mandarina imperial	7,50 €
French toast of coconut milk and ice cream / Torrija con helado	7,50 €
Catalan cream with toasted sugar / Crema catalana	7,50 €
Tiramisu	7.50 €
Chocolate bomb and tangerine ice cream / Buñuelo choclote	7,50 €
Cheese cake and cherries	7,50 €

Selecció de gelats artesans



Citrus and Raspberry ☒ / Cítrics y frambuesa	6,00 €
Chocolate 72% cocoa with caramelized pistachios	6,00 €
Mexican Vanilla ☒ / Vainilla mexicana	6,00 €
Toasted Almond with Jijona nougat ☒ / Almendra tostada, con turrón de Jijona	6,00 €

Recommended Liquors

Gramona vi de gel Gewürztraminer (D.O. Penedès)	4,50 €
Dolç Mataró AA (D.O. Alella)	4,50 €
Floralis Moscatell de Torres (D.O. Penedès)	3,50 €

☒ gluten free

Prices with taxes included

