



CHEF ORIOL LÓPEZ

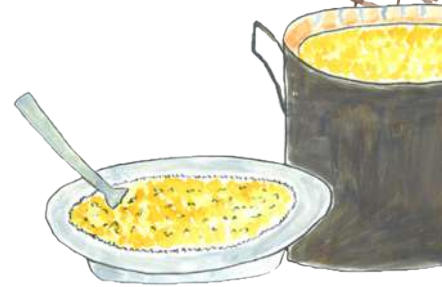
STARTERS

- FRESH FARM SALAD WITH TUNA BELLY 9.90€
- BURRATA WITH ARUGULA WITH PESTO AND KUMATO TOMATO 14.20€
- CRISPY PRAWNS WITH TARTAR SAUCE AND SALAD BOUQUET 14.85€
- GRILLED SEASONED ARTICHOKES WITH MALDON SALT 9.90€
- ESCALIVADA (SMOOTHLY CHARCOAL-GRILLED CATALAN VEGETABLES), CARAMELIZED 10.90€
- ORGANIC BEEF CARPACCIO WITH PARMESAN MOUSSE AND ARUGULA 16.90€
- IBERIAN COLD CUTS PLATTER 12.95€
- D.O. GUIJUELO IBERIAN ACORN HAM JUAN MANUEL 22.80€
- COD "ESQUEIXADA", SHREDDED SALTED-COD SALAD 14,80€
- ANCHOVIES FROM LA ESCALA WITH EXTRA VIRGIN OLIVE OIL AND SUNFLOWER SEEDS 14.85€
- EGGPLANT STUFFED WITH CATALAN "PEROL" SAUSAGE, "CEPS" MUSHROOMS AND RED WINE SAUCE 12.90€
- SUNNY SIDE UP EGGS ON A BED OF FRIED POTATOES AND SLIVERS OF IBERIAN HAM 11.45€
- SEASON CHARCOAL-BROILED VEGETABLES WITH ROMESCO (SPICY RED PEPPER-BASED-CREAM) 12.25€
- COD FRITTERS 10.65€
- ROASTED HAM CROQUETTES 9.90€ (SPECTACULAR AND WONDERFUL!)
- ESCARGOTS A LA LLAUNA WITH ALLIOLI (GARLIC-BASED MAYONNAISE) AND VINAIGRETTE 14.85€
- CHICKPEAS HUMMUS WITH FETA CHEESE AND KALAMATA OLIVES 11.65€
- RUSTIC BREAD, TOMATO, GARLIC AND "ALIOLI" (MEDITERRANEAN SAUCE MADE OF GARLIC AND OLIVE OIL) 1.95€



SOUPS, PASTAS AND RICES LIFE IS A COMBINATION OF MAGIC AND PASTA

- "SCAMPI CREAM WITH CRISPY PRAWN AND VEGETABLES 13.50€
- FARM POULTRY SOUP WITH SMALL MEATBALLS 9.95€
- GRANDMA'S MACARONI GRATIN WITH CHEESE 9.30€
- CANNELLONI CAN CORTADA 12.45€
- BLACK RICE (COOKED IN SQUID INK) AND PRAWNS 18.75€
- FIDEUÁ (NOODLE PAELLA) WITH ALLIOLI 13.75€
- FISH AND SEAFOOD PAELLA 19.90€



If you have any allergies or food intolerance
please consult with our staff
Gluten free bread on display

FREE GLUTEN

DISHES FOR THE KIDS

All raw or semi raw products
are served in fulfillment of the RD 1420/2006

CODFISH YOU'RE THE ONLY FISH IN THE SEA FOR ME

- CHARCOAL-BROILED COD WITH VEGETABLES AND ROMESCO SAUCE 21.65€
- SALTED COD "A LA LLAUNA" WITH SANTA PAU WHITE BEANS 21.65€
- SALTED COD WITH RATATOUILLE GRATIN WITH ALLIOLI 21.65€

SPECIALTY CAN CORTADA YOU CAN NOT MISS!

- 🍷 "CRUST" VEAL T-BONE ON A SEA-SALT CRUST 28.90€ PER PERSON
- 🍷 TOMAHAWK STEAK (MINIMUM 2 PERSONS) RIB OF BEEF ON A SEA-SALT CRUST 31.40€ PER PERSON
- 🍷 CASSEROLE CHICKEN RICE WITH CATALAN SAUSAGE, "CEP" MUSHROOM AND GREEN ASPARAGUS 17.80€
- BAKED LAMB BACK RIB GOING WITH POTATOES, ONION AND TOMATO 19.65€

OUR BAKED MEATS

- 🍷 VEAL WITH CREAMY POTATO PURÉE 17.80€
- 🍷 DUCK COMFIT WITH APPLE TEXTURES 18.85€
- 🍷 PICKLED HAM HOCK WITH ROSEMARY POTATOE 18.90€

OUR CHARCOIL-BROILED MEATS

- 🍷 GRILLED CHICKEN AND PINEAPPLE BROCHETTE 15.60€
- 🍷 STONE-GRILLED BEEF STEAK ROSEMARY-FLAVORED 26.95€ POR PERSONA
- WHITE BEANS WITH BUTIFARRA FROM LA GARRIGA (CATALAN PORK SAUSAGE) GARLIC AND PARSLEY 12.55€
- 👤👤 VEAL ESCALOPE WITH FRIES 11.95€
- 🍷 PORK'S SNOUT 14.65€
- 🍷 FARM POULTRY 13.90€
- 🍷 CHARCOAL BROILED HALF A RABBIT 13.95€
- 🍷 IBERIAN PORK "SECRETO", SPECIAL HIDDEN CUT WITH FOIE 19.40€
- 🍷 LAMB CHOPS 17.85€
- 🍷 FILLET OF BEEF (220 GR) 23.90€
- 🍷 NORTHERN HIGH LOIN STEAK (400 GR) 27.90€
- 👤👤 HOMEMADE BEEF BURGER (300 GR) WITH CARAMELISED ONIONS AND FRENCH FRIES 18.75€



DESSERTS

- FERRERO CUP 6.50€
- CHOCOLATE TEXTURES 6.80€
- ASSORTED DRIED FRUITS WITH A SHOT OF SWEET WINE MUSCATEL 7.45€
- HOUSE ASSORTED PASTRIES 7.20€
- 🍷 STRAWBERRIES WITH CREAM OR ORANGE JUICE 6.55€
- 🍷 CURD CHEESE AND HONEY WITH WALNUTS 6.25€
- 🍷 PINEAPPLE CARPACCIO WITH VANILLA ICE CREAM 6.75€
- 🍷 LEMON SORBET WITH CAVA 5.40€
- 🍷 PIÑA COLADA WITH RUM GELEÉ AND LEMON SORBET 6.80€
- 🍷 CATALAN CARAMELIZED CREAM WITH NEULES 5.25€
- 🍷 SERAFFINO (STRAWBERRIES, COOKIE, CREAM AND ICE CREAM) 6.30€
- 🍷 ASSORTED ICE-CREAM 5.10€
- 🍷 FILIBERTO (GREEK YOGURT WITH CREAM ICE CREAM, BERRIES AND STRAWBERRY CRISPIS) 6.75€
- TRUFFLES AND CREAM 5.85€
- APPLE CAKE WITH A SCOOP OF MACADAMIA TOPPED WITH CINNAMON 7,85€



Illustrations:
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#LASPIEDRASDELAHISTORIADELAPAREDALAMESA
#CANCORTADA



VAT INCLUDED 10%