LUNCH MENU

STARTERS

Green salad

Vichyssoise of mussels with eel caviar

Organic tomato salad with tuna belly and olives(+2'5 €)

Marinated sardine and vegetables

Crispy *coca* of salmon tartare and avocado (+2'5 €)

Egg with iberian ham and potato foam

MAIN COURSES

Steak tartare with crispy baguette toasts

Meat cannellonni

Salt cod with tomato sauce

Pig troterr's lasagna (+3,5 €)

Meatballs Thai style

Spanish rice with octopus and red pepper (+3,5 €)

Slow-braised lamb with creamy cheese (+5)

DESSERTS

Cheesecake with pineapple

Melon

Coffee cake with *hazelnut* foam and chocolate

Citrus and Grand Marnier Creme caramel

Chocolate truffles

Ice cream

Lemon pie (+0,5 €)

Starter+main course+dessert or coffee with beverage incl.

(glass of wine or drought beer and water) **19,50 €**

CARNIVORE With drink 20,50 Eur

300-350 gr entrecote steak + embat potatoes + salad of the day

A LA CARTE

APPETIZERS

"Pa amb tomàquet"	3,00 €
Fried eggplant with ponzu mayonnaise, honey and sésam	6,00 €
Iberian ham "Juan Manuel"	16,00 €
Iberian pork	12,00 €
Pilós Cheese	6,00 €
Cantabrian anchovy "00" (1p.)	2,50 €
Gilda	1,75 €
Torreznos	2,50 €

A LA CARTE

Organic tomato salad with tuna belly and olives	12,00 €
Onion tarte tatin with gouda cheese and truffle	10,00 €
Crispy *coca* with salmon tartare and avocado	12,00 €
Prawn carpaccio with "ajoblanco" and basil	15,50 €
Meat cannelloni	12,50 €
Pig trotter's lasagna	14'00 €
Octopus with *sobrassada* and tomato salad	15,50 €
Spanish rice with octopus and red pepper	15,00 €
Slow-braised lamb with creamy cheese	17,00 €