## MENU

FIRE, GRILL AND THE BEST RAW MATERIALS TIMETABLE: From 13H to 15H3O and from 20h to 22:30h



BITES —		
"La Valla" Iberian Hand cutted ham	23 €	
Cantabric anchovie "00" with bread with tomato(G-P)	3,60 €/uni	
Chicken croquette with raisins and pine nuts (G-FS-L-O)	2,50 €/uni	
Iberian ham croquette(G-L-O)	2,50 €/uni	
Confit pork belly bao with hosin sauce and peanuts (G-FS-SY-S)	5,20 €/uni	
Poget Oyster Super Spéciale Normandie (CM)	4,90 €/uni	
Bravas fries with "alioli" and our spicy sauce (G-O)	5,90 €	
Russian salad with tuna and pickled peppers (O-P-SO2)	11,90 €	
"Gazpacho" (SO2)	6,20 €	
Bread service / Grilled bread with tomato(G)	1,50 €/ 2,50 €	
*gluten free bread available		

## COLD STARTERS -

Black Angus Segrià's Steak tartar with marinated egg yolk (MS-O-G-P)	16,90 €
Tomato salad with tuna, pickled peppers, onion and black olives (P-SO2)	14,90 €
Burrata salad with grilled vegetables and black olive dust (L-SO2)	12,90 €
"Causa limeña" (chicken and potato salad) (O-L)	9,90 €
Home-made Foie micuit with fruit chutney and crispy crumble (SO2-G)	12,90 €
Tuna tartar, seasonal fruits and japanese mayonnaise(P-O-S-SY-G)	16,90 €

Our cheese selection with different breads and jams (L-G-FS)

Single Portion 20 € | 1/2 portion 13 €

Smoked fish Carpier tray with garnish and bread selection (G-P-FS-L-O)

Single Portion 26 € | 1/2 Portion 15 €

## **HOT STARTERS**

Grilled mussels with herb butter (CM-P-L) 10,90 € Grilled white asparagus with "gribiche" sauce and salmon eggs(O-P-SO2)
13,90 €

Mini Camembert fondue (G-L) 9,90 €

## MAIN DISHES —

Chicken stew XL canellonne (G-L-SO2)	13,90 €
Cod with "cap i pota" and chickpeas stew (P-FS-SO2)	16,90 €
Braised beef cheek with, mushrooms and potato parmentier (S02-L)	13,90 €
45 days dry aged Grilled beef ORO PURO with confit peppers and fries (G)	22,50 €
1/2 Roasted Chicken with garnish and sauce to your choise*	11,50 €
*Only midday	