



STARTERS

to share or not to share!!

 **FRESH FARM SALAD WITH TUNA BELLY** 10.90€

 **BURRATA** 15.20€

with arugula with pesto and kumato tomato

CRISPY PRAWNS 15.85€

with tartar sauce and salad bouquet

ESCALIVADA CAMELIZED 13.90€

(smoothy charcoal-grilled catalan vegetables)


 **IBERIAN COLD CUTS PLATTER** 16.80€

 **IBERIAN ACORN HAM** 25.50€

JUAN MANUEL D.O. GUIJUELO

 **COD "ESQUEIXADA"** 17.20€

shredded salted-cod salad

 **FOIE MI-CUIT (duck)** 19.50€

 **OX CARPACCIO** 19.50€

with arugula, parmesan and truffle oil

 **ANCHOVIES FROM LA ESCALA** 15.85€

with extra virgin olive oil and sunflower seeds

SUNNY SIDE UP EGGS 13.45€

on a bed of fried potatoes and iberian ham shavings

 **SEASON CHARCOAL-BROILED VEGETABLES** 13.85€

with romesco sauce

COD FRITTERS 12.65€

 **ROASTED HAM CROQUETTES** 13.20€

 **ESCARGOTS** 16.90€

"a la llauna" with alioli and vinaigrette

RUSTIC BREAD, TOMATO, GARLIC AND *ALIOLI 1.95€

(Gluten free bread on display)

*Mediterranean sauce made of garlic and olive oil

SOUPS, PASTAS AND RICES

CREAM OF CRAYFISH 14.20€

 **FARM POULTRY SOUP** with small meatballs 10.80€

 **GRANDMA'S MACARONI GRATIN** with cheese 10.40€

 **TRADITIONAL MEAT CANNELLONI** 12.45€

with parmesan cheese

SPINACHS AND MOZZARELLA CANNELLONI 12.45€

 **BLACK RICE (COOKED IN SQUID INK) AND PRAWNS** 19.75€

FIDEUÁ (NOODLE PAELLA) WITH ALIOLI 15.90€

 **FISH AND SEAFOOD PAELLA** 19.90€

 **SEASONAL VEGETABLE PAELLA** 16.50€

 **CASSEROLE CHICKEN RICE** 18.80€

with catalan sausage, mushroom and green asparagus

CODFISH

you're the only fish in the sea for me!

 **CHARCOAL-BROILED COD WITH VEGETABLES AND ROMESCO SAUCE** 23.80€

SALTED COD "A LA LLAUNA" WITH SANTA PAU WHITE BEANS 23.80€

 **SALTED COD WITH RATATOUILLE GRATIN WITH "ALIOLI"** 23.80€

 GLUTEN FREE

 RECOMMENDED DISHES FOR KIDS

“ Make a hole to Christian ”

If you want a “show”, ask for one

- RICE WITH IBERIAN ACORN HAM, EGG AND PARMESAN (LIVE SHOW) 22€
- FILLET OF BEEF WITH FOIE FLAMBED WITH ROSEMARY 29.70€
 - SMOKED FILLET OF BEEF 28.90€
 - GOLD 24K FILLET OF BEEF 46€

SPECIALITIES

you can not miss!

🍷 VEAL (12H COOKING) WITH CREAMY POTATO PURÉE 19.90€

🍷 LAMB RIB (12H COOKING) WITH POTATOES, ONION AND TOMATO 21.60€

OUR CHARCOIL-BROILED MEATS

good house, good ember!

BUTIFARRA FROM LA GARRIGA (CATALAN PORK SAUSAGE)
12.85€

CHICKEN ESCALOPE 12.15€

FARM POULTRY 14.50€

PORK'S SNOUT 14.65€

CHARCOAL BROILED HALF A RABBIT 13.95€

FILLET OF BEEF 28.40€

ENTRECOT MATURED HIGH LOIN 30€

IBERIAN PORK “SECRETO” SPECIAL HIDDEN CUT 18€
with foie

BEEF SHAVINGS 26.50€
with green pepper sauce and french fries

OX BURGUER 19.50€
with truffle oil

LAMB CHOPS 18.90€

STEAKS

HOT STONE COOKING

“SIRLOIN”, RIB EYE 62€

VEAL TATAKI 29€

ENTRECOT MATURED HIGH LOIN 32.90€

FILLET OF BEEF 28.90€

TOMAHAWK STEAK, RIB OF BEEF
(MINIMUM 2 PERSONS) 70€

ACCOMPANIMENT: FRENCH FRIES, ROSEMARY POTATOES or WHITE BEANS



#lespedresdelahistoria
#cancortada