



Starters

- ⊗ **SPINACH SALAD** 17.00€
pear, bordegás cheese, crispy onion and avocado
- ⊗ **GREEN SALAD** 12.50€
with tuna belly
- ⊗ **BURRATA** 16.80€
with aragula, pesto and kumato tomato
- ⊗ **L'ESCALA ANCHOIVES** 17.90€
with extra virgin olive oil and sunflower seeds
- ESCALIVADA** 14.50€
with caramelized goat cheese
coca bread and olive oil
- ⊗ **IBERIAN COLD CUTS PLATTER** 26.60€
- ⊗ **IBERIAN ACORN HAM (100 gr.)** 27.90€
JUAN MANUEL D.O. GUIJUELO
- ⊗ **GALICIAN BLONDE COW HAM** 25.00€
matured 90 days (100 grs.)
- ⊗ **COD "ESQUEIXADA"** 19.60€
- ⊗ **ZUCCHINI CARPACCIO** 14,80€
gratin with shavings of Iberian ham and mozzarella
- ⊗ **ORGANIC BEEF CARPACCIO** 19.70€
with arugula, Parmesan and truffle oil
- CRISPY PRAWNS** 19,60€
with tartar sauce and salad bouquet
- COD FRITTERS** 15.20€
- FRIED EGGS** 15.90€
with shavings of iberian ham
- ⊗ **SNAILS WITH ALIOLI SAUCE** 17.90€
- ⊗ **GRILLED SEASONAL VEGETABLES** 16.20€
with romesco sauce
- 👤 **CREAMY IBERIAN HAM CRPQUETTES** 14.20€
(4 units)

Alioli Sauce 1,00€

Romesco Sauce 1,00€

Soups, rice and pasta

- COLD SOUP GAZPACHO** 13,90€
- 👤 **FARM POULTRY SOUP** 14.20€
with small meatballs
- 👤 **GRANDMA'S MACARONI GRATIN** 11.80€
with tomato, mixed mince and gratin cheese
- 👤 **TRADITIONAL GRATIN MEAT CANNELLONI** 16.20€
- SPINACH AND MOZZARELLA CANNELLONI** 15.40€
- FIDEUÀ (NOODLE PAELLA)** 17.90€
- ⊗ **SEAFOOD PAELLA** 23.70€
with cuttlefish and seafood
- ⊗ **SEASONAL VEGETABLE PAELLA** 20.50€
- ⊗ **BLACK RICE** 23.60€
with cuttlefish and shrimp
- ⊗ **CASSEROLE CHICKEN RICE** 22.80€
chicken, sausage, mushrooms and green asparagus

TOASTED COUNTRY BREAD, TOMATO and GARLIC 2,80€

(Ww have bread for celiacs)

Tell your waiter if you don't want it to be served

⊗ WITHOUT GLUTEN



Recommended dishes for the little ones at the table



Codfish

GRILLED COD 25.80€
with vegetables and romesco sauce

SALTED COD "A LA LLAUNA" 25.80€
with Santa Pau beans

SALTED COD WITH RATATOUILLE 25.80€
gratin with alioli sauce

Specialities

ⓧ **TENDER VEAL** 21.90€
(12h cooking) with creamy truffled potato

ⓧ **BACKED LAMB RIB** 24.50€
(12h cooking) with potatoes, onion and tomato

Charcoal-broiled meats

BUTIFARRA (sausage) FROM LA GARRIGA 14.20€
with beans

CHICKEN ESCALOPE 13.50€

FARM CHICKEN THIGH 15.80€

PORK CHEEKS 15.65€

PIG'S FEET 15.20€
with chickpeas

HALF RABBIT 15.50€

IBERIAN PORK "SECRETO" 21.50€
with foie

JAPANESE WAGYU A-5 46.00€
great selection entrecote (200 grs.)

MATURED FORE RIB ENTRECOTE 34.00€
40 days (400 gr.)

BEEF SLOIN STEAK "CHULETÓN" (350 gr.) 32.00€

BEEF TENDERLOIN 31.00€

BEEF TENDERLOIN WITH FOIE 32.50€

LAMB RIBS AND CHOPS 22.00€

For vegetarians and vegans

ⓧ **VEGETABLE BURGER** 17.00€
with Padrón peppers

Steaks hot stone cooking

"SIRLOIN", RIB EYE "CHULETÓN" (1 Kg.) 68.00€

VEAL TATAKI SIMMENTAL BREED 31.00€
matured 35 days

FORE RIB ENTRECOT 35.00€
matured 40 days (400 gr.)

FILET OF BEEF 33.00€

**TOMAHAWK STEAK CHARRA BEEF RIB
FROM SALAMANCA** (1,3 Kgs.) 86.00€

Garnish: French fries, caliu potatoes or beans



web



instagram

Our facilities are not gluten-free, but we can cook these dishes with as few traces as possible. Consult us when placing your order.

All raw or semi-raw products are served in compliance with RD 1420/2006. We have allergen sheets for all dishes for your reference.

**10% VAT
INCLUDED**