To snack and share

with nuts

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| | "Bravas", fried potatoes three sauces | 10,90 | Andalusian "gazpacho" (cold soup) with its accompaniments | 9,90 |
| | Iberian ham hand cut | 27,90 | Tuna belly tomato, red onion and Kalamata olive | 17,00 |
| | El Pintor croquettes artisans (6 units) | 15,90 | Escalivada roasted eggplant and pepper salad | 13,50 |
| | Cod fritters with a touch of romesco sauce | 16,50 | Burrata with arugula, tomato, strawberries, pesto and walnuts | 17,60 |
| | Anchovies from L'Escala with arbequina oil, black pepper | 17,50 | Esqueixada shredded salt cod salad | 15,60 |
| | Crystal shrimp fried | 18,40 | Potato omelette made at the moment | 13,50 |
| | Padrón peppers with salt flakes | 11,50 | Snails roasted in the pan | 17,60 |
| Owith strawberry coulis | | 13,50 | Rice | |
| | Galician octopus with potatoes and paprika from L | 23,00 .a Vera | 7/ | 24.70 |
| @ | Teriyaki chicken skewers with sesame | 12,50 | Fish and seafod paella minimum 2 people (price per person) | 24,50 |
| * | Squids andalusian style with mayolima | 17,50 | Cod paella seasonal vegetables minimum 2 people (price per person) | 22,70 |
| | | | Chicken paella with snails minimum 2 people (price per person) | 21,60 |
| | | | Black rice 22,50 minimum 2 people (price per person) | |
| ¥ | Toasted glass bread with tomato 3,20 We have gluten-free bread | 3.20 | Fideuá (noodle) del "senyoret" | 21,00 |
| • | | <i>)</i> ,20 | Cannelloni three meats with truffle bechamel | 16,50 |
| | | | Macaroni with tomato and mozzarella gratin | 11,00 |
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m with lactose

with gluten

with eggs

Salads and Starters

| Fish | | Weat | |
|--|-------|--|-------|
| Oven baked codfish with beans | 23,50 | Veal entrecote (400 gr.) grilled | 26,50 |
| Fried cod | 23,50 | Stone-grilled beef tenderloin | 29,00 |
| with roasted vegetables Cod with spinach | 23,50 | Chicken Milanese tomato and mozzarella | 16,50 |
| Catalan style with honey Sauteed squid | 21,50 | Beef stew at low temperature and parmentier | 23,00 |
| with baby beans Fish and seafod s/m from the market to the tray | | Lamb back oven-roasted and baked potatoes | 25,00 |
| | | Steak tartar of ox cut with a knife | 29,50 |
| Desserts | | BBQ Rib with a touch of Jack Daniel's | 18,70 |
| O Catalan cream | 6,50 | | |
| Cheese (mató) flan with honey and candied nuts | 6,50 | Roquefort sauce 3,50 | |
| Valencianet orange juice with vanilla ice cream | 7,50 | Green pepper 3,50 | |
| Lemon sorbet with cava | 7,50 | | |
| French toast with burnt cream | 7,50 | | |
| Dessert cartDatarte tatin, homemade cakes | 7,50 | Web Instagram | |
| Chocolate coulant with ice cream | 7,50 | | |
| • Ice cream assortment | 6,50 | Prices en euros VAT INCLUDED | |
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