



Starters

Wagyu beef cecina with Panipuri	27
Santoña anchovies	26
Pear salad	21
<i>vacuum-infused pear, hazelnuts and Lluna Bruna cheese</i>	
Roasted tomato salad	19
<i>accompanied by pickled bluefin tuna and hazelnuts</i>	
Catalan garden vegetable stew	19
<i>a traditional dish in the style of ratatouille with poached egg</i>	
Roasted pumpkin cream soup	17
<i>with its seed praline</i>	
Creamy Iberian ham croquettes	17
Scallop with truffled cauliflower and corn	26

Main dishes

Iberian pork cheek cannelloni	26
<i>with roasted apples and crunchy pistachio</i>	
Galets soup	20
<i>our version of the traditional Catalan soup with an Asian touch</i>	



Puntalets	21
<i>mountain-style short pasta with carbonara and texturized egg yolk</i>	
Lamb shank	29
<i>with causa limeña and chimichurri with herbs from the Cadí</i>	
iberian pork plum	28
<i>with pear hoisin and red berries</i>	
Beurre blanc sea bass	28
<i>and fennel salad</i>	
Black monkfish	26
<i>with suquet from the Costa Brava and potatoes</i>	
Rice of the day	
<i>Minimum 2 people. Ask for today's specialty and price</i>	

Desserts

Brioche French toast, hazelnut cream and ice cream	12
Whipped yogurt foam	9
Cheesecake made with Cadí cheese	10
Silky chocolate tart	11

Bread and appetizer service 3,50

*It will be added automatically unless otherwise stated
Please inform us of any allergies or intolerances before the service begins