

STARTERS

1- SEASONAL SALAD	€8.85
2- GOAT'S CHEESE SALAD	€8.90
3- TOMATO, SPRING ONION AND ANCHOVY SALAD	€8.95
4- "XATÓ"	€9.10
5- COD ESQUEIXADA	€10.80
6- TOAST WITH 'ESCALIVADA' AND ANCHOVIES	€9.10
7- IBERIAN HAM	€15.90
8- CANDEL CHEESE (<i>IDIAZABAL</i>)	€8.70
9- RUSTIDO CANNELLONI	€8.35
10- MACARRONI	€7.60
11- ESCALIVADA AND ANCHOVIES	€8.90
12- HOME-MADE RUSTIDO CROQUETTES	€7.90
13- BATTERED ARTICHOKE (<i>IN SEASON</i>)	€7.80
14- CASSEROLE OF ESCALIVADA WITH GOAT CHEESE	€7.90
15- AUBERGINE WITH HONEY	€7.30
16- SPICY POTATOES	€5.75
17- "GANXET" WITH PANCETTA	€7.50
18- ARTICHOKE CHIPS WITH FOIE	€9.85
19- GRILLED ROCK MUSSELS	€8.35
20- BABY SQUID IN THE ANDALUSIAN STYLE	€8.75
21- GAZPACHO (<i>IN SUMMER</i>)	€6.90
22- COOKED SOUP (<i>IN WINTER</i>)	€8.90
23- FRIED EGGS WITH BROKEN YOLKS WITH IBERIAN HAM	€11.95
24- FRIED EGGS WITH BROKEN YOLKS WITH FOIE	€11.95
25- PRAWN TWISTERS	€8.95
26- GRILLED VEGETABLE	€12.75
27- GRILLED GREEN ASPARAGUS	€8.80
28- GRILLED ARTICHOKE (<i>IN SEASON</i>)	€7.90
29- MILK CAP MUSHROOMS (<i>IN SEASON</i>)	€8.35
30- ANDALUSIAN BEACH SQUID	€14.90
31- BREADED ARTICHOKE	€7.80
32- COCA BREAD WITH TOMATO (<i>PORTION</i>)	€1.65

STEWES AND OTHERS

33- KID GOAT IN THE MILANESE STYLE	€19.80
34- MEATBALLS WITH MUSHROOMS	€9.70
35- BEEF WITH MUSHROOMS	€11.95
36- IBERIAN JOWLS IN SAUCE	€11.95
37- TRIPE	€9.60
38- COD WITH PISTO (TYPE OF RATATOUILLE)	€15.90
39- BABY SQUID WITH ONIONS	€9.50
40- SNAILS IN SAUCE	€12.90

GRILLED*

41- BEEF ENTRECÔTE	€14.90
42- MATURED BEEF ENTRECÔTE	€17.30
43- MATURED BEEF T-BONE STEAK (1 KG APPROX.)	€39.90
44- BEEF BURGER WITH FOIE MICUIT AND PEDRO XIMÉNEZ REDUCTION	€ 13.90
45- BEEF FILLET (WITH ESCALIVADA AND ASPARAGUS)	€18.90
46- PIG'S TROTTERS	€9.45
47- BUTIFARRA WITH "GANXET" BEANS	€8.50
48- ASSORTMENT OF BUTIFARRAS (PAYES, BLACK AND ROQUEFORT) WITH BEANS	€12.45
49- CHICKEN (1/4 THIGH OR BREAST)	€8.70
50- RABBIT (1/4 LEG OR SHOULDER)	€7.95
51- LAMB (RIB, MIDDLE AND LEG)	€12.30
52- LAMB RIBS (WITH PEPPER, POTATO AND ASPARAGUS)	€17.80
53- IBERIAN PORK FILLET	€15.90
54- IBERIAN BONELESS JOWLS	€11.95
55- SNAILS IN THE LLAUNA STYLE	€12.90
56- GRILLED OCTOPUS	€17.95
57- KID WITH GARLIC (GOAT)	17,90 €
58- GREEN PEPPER SAUCE	2,50 €

DESSERTS

59- CREME CARAMEL WITH WHIPPED CREAM	€3.50
60- PASSION FRUIT BAVAROIS	€5.90
61- CREME PATISSERIE OR CREAM SPECIAL (PUFF PASTRY, CREME CARAMEL, WHIPPED CREAM OR CREME PATISSERIE AND STRAWBERRIES)	€5.90
62- QUEMADITO (PUFF PASTRY WITH CREAM AND CREME PATISSERIE CANUTO)	€5.50
63- MUSICIAN' SPECIAL (PUFF PASTRY, CREME PATISSERIE AND NUTS)	€5.50
64- CATALAN CREME BRULÉE	€3.90
65- HONEY AND COTTAGE CHEESE	€3.85
66- COTTAGE CHEESE WITH HOT CHOCOLATE	€3.95
67- MUSICIAN'S DESSERT WITH MUSCATEL	€5.25
68- YOGHURT CREAM WITH FRUITS OF THE FOREST SAUCE	€3.95
69- VALENCIANO (ORANGE JUICE WITH VANILLA ICE CREAM)	€3.95
70- TRUFFLES	€3.95
71- COULANT WITH VANILLA ICE CREAM	€4.55
72- CREPE WITH CHOCOLATE AND VANILLA ICE CREAM	€4.95
73- VILLARÍN	€4.60
74- CARQUIÑOLIS WITH MUSCATEL	€5.45
75- VANILLA ICE CREAM WITH MACADAMIA NUTS	€3.95
76- CREAM ECLAIRS WITH HOT CHOCOLATE	€4.50
77- VANILLA ICE CREAM WITH HOT CHOCOLATE	€3.95
78- LEMON SORBET	€3.50
79- STRAWBERRIES AND CREAM (IN SEASON)	€4.45
80- CHOCOLATE MOUSSE	€ 5.50

CUSTOMERS ARE KINDLY REQUESTED TO INFORM US WHEN
ORDERING. IN CASE OF FOOD ALLERGY OR INTOLERANCE.

DINNER €27

(MINIMUM 8 PEOPLE)

STARTERS

- GOAT'S CHEESE SALAD
- BATTERED ARTICHOKE
- AUBERGINE WITH HONEY
- RUSTIDO CROQUETTES
- SPICY POTATOES

2ND COURSE TO CHOOSE FROM

- BUTIFARRA WITH "GANXET" BEANS AND PANCETTA
- IBERIAN BONELESS JOWLS
- BEEF WITH MUSHROOMS
- GRILLED PIG'S TROTTERS
- BABY SQUID WITH ONIONS
- IBERIAN PORK FILLET (*€3 SUPPLEMENT*)
- ENTRECÔTE (*€3 SUPPLEMENT*)

RIOJA WINE (*ONE BOTTLE X 4 PEOPLE*), WATER, COCA BREAD.

DESSERTS

- CREME CARAMEL WITH WHIPPED CREAM, ECLAIRS WITH CHOCOLATE, LEMON SORBET, TRUFFLES, HONEY AND COTTAGE CHEESE, VANILLA ICE CREAM WITH HOT CHOCOLATE, YOGHURT CREAM WITH FRUITS OF THE FOREST OR CATALAN CREME BRULÉE.

COFFEE

MENU FOR GROUPS €32

(MINIMUM 8 PEOPLE)

STARTERS

- COD ESQUEIXADA
- BATTERED ARTICHOKE
- AUBERGINE WITH HONEY
- RUSTIDO CROQUETTES
- GRILLED ROCK MUSSELS
- GRILLED GREEN ASPARAGUS WITH ROMESCO
- COCA BREAD WITH TOMATO

2ND COURSE TO CHOOSE FROM

- ENTRECÔTE
- IBERIAN PORK FILLET
- MEATBALLS WITH MUSHROOMS
- LAMB
- BABY SQUID WITH ONIONS
- IBERIAN BONELESS JOWLS

RIOJA WINE (*ONE BOTTLE X 2 PEOPLE*) AND WATER

DESSERTS

- CREME CARAMEL WITH WHIPPED CREAM, ECLAIRS WITH CHOCOLATE, LEMON SORBET, TRUFFLES, HONEY AND COTTAGE CHEESE, VANILLA ICE CREAM WITH HOT CHOCOLATE, YOGHURT CREAM WITH FRUITS OF THE FOREST OR CATALAN CREME BRULÉE.

COFFEE.

MENU FOR GROUPS €35

(MINIMUM 8 PEOPLE)

STARTERS

- COD ESQUEIXADA
- BATTERED ARTICHOKE
- AUBERGINE WITH HONEY
- ESCALIVADAS WITH ANCHOVIES
- GRILLED ROCK MUSSELS
- IBERIAN HAM
- COCA BREAD WITH TOMATO

2ND COURSE TO CHOOSE FROM

- ENTRECÔTE
- IBERIAN PORK FILLET
- COD WITH PISTO (TYPE OF RATATOUILLE)
- LAMB
- BABY SQUID WITH ONIONS
- IBERIAN BONELESS JOWLS
- RED WINE RIOJA (1 BOTTLE X 2 PEOPLE) AND WATER.

DESSERTS*

ECLAIRS WITH CHOCOLATE, LEMON SORBET, CATALAN CREME BRULÉE, COULANT WITH VANILLA ICE CREAM, PUFF PASTRY WITH CREME PATTISERIE AND MÚSICO OR QUEMADITO.

* POSSIBILITY OF CHANGING DESSERTS FOR VILLARÓ CAKE.
(SPECIAL DESSERTS WILL HAVE A SUPPLEMENT OF €2 PER PERSON).

CAVA JUVÉ&Camps (1 BOTTLE X 6 PEOPLE).

COFFEE.

DAILY MENU €18.90

(LUNCHTIMES TUESDAYS TO FRIDAYS, NOT PUBLIC HOLIDAYS)

1ST COURSE TO CHOOSE

1. GOAT'S CHEESE SALAD
2. COD ESQUEIXADA
3. TOAST WITH 'ESCALIVADA' AND ANCHOVIES
4. RUSTIDO CANNELLONI
5. MACARRONI
6. BATTERED ARTICHOKE (IN SEASON)
7. SMALL POT OF ESCALIVADA WITH GOAT'S CHEESE
8. AUBERGINE WITH HONEY
9. GAZPACHO (IN SUMMER)
10. COOKED SOUP (IN WINTER)
10. GRILLED ROCK MUSSELS
11. GREEN ASPARAGUS

2ND COURSE TO CHOOSE FROM

12. BUTIFARRA WITH "GANXET" BEANS AND PANCETTA
13. IBERIAN BONELESS JOWLS
14. BEEF WITH MUSHROOMS
15. BABY SQUID WITH ONIONS
16. PAELLA (THURSDAY)
17. GRILLED CHICKEN WITH BAKED POTATOES
18. GRILLED RABBIT WITH BAKED POTATO
19. ENTRECÔTE (€3 SUPPLEMENT)
20. BEEF BURGER WITH FOIE MICUIT AND (€4 SUPPLEMENT)
21. COD WITH PISTO (TYPE OF RATATOUILLE) (€5 SUPPLEMENT)

GLASS OF WINE, SOFT DRINK OR BEER, WATER AND COCA BREAD

DESSERTS

CREME CARAMEL WITH WHIPPED CREAM, ECLAIRS WITH CHOCOLATE, LEMON SORBET, TRUFFLES, HONEY AND COTTAGE CHEESE, VANILLA ICE CREAM WITH HOT CHOCOLATE, YOGHURT CREAM WITH FRUITS OF THE FOREST OR CATALAN CREME BRULÉE.

COFFEE.