

# 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

## STEW 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.

\* ALL THESE GRILLED DISHES ARE ACCOMPANIED BY BAKED POTATOES  
EXCEPT THOSE THAT EXPRESSLY STATE OTHERWISE.

## 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 CHOCO-  
LATE, 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 PÂTISSERIE 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.