

Carta

Starters

Oyster nº2 with pickled rovellons (unit).....	6€
Fried oysternº2 with seaweed chimichurri (unit).....	5.50€
Pickled oyster nº2 (unitat).....	5.50€
Smoked Idiazabal fritters with bluefin dried tuna (4 units).....	9.50€
Prawns with aromatic herb sauce.....	17€
Pulled pork sandwich with jalapenyos and pickled onion (2 units).....	7€
Gilda de bonítol amb piparra encurtida i oliva Kalamata (unitat).....	3.50€
Grilled chicken croquette with curry mayonnaise (unit).....	2.65€
Squid croquette (unit).....	2.65€
Bread with tomatoe and olive oil.....	3.5€
Pork gyozas with Cal Rovira sobrasada (6 units).....	12.50€
Mini pot burger in brioche bread, homemade kimchi and pork rinds (unit).....	5.50€
Glazed chicken wings tacos with lemon air and herbs (2 units).....	7.50€

Apetizers

L'Escala anchovy salad, grilled smoked aubergine Jospier, rosemary honey and Cal Pujole curd.....	18.50€
Burratina with roasted pumpkin, miso sauce, hazelnuts, mustard from Oller del Mas and pickled mushrooms.....	16.50€
Galician cow steak tartare with avocado ice cream and jalapeños, and crispy fried corn.....	23€
Balfegó red tuna tartare with limeña cause, yellow pepper tiger milk and avocado.....	23€
XXL chicken and foie caneloni, mushroom sauce and roast juice.....	17.50€
Cured Iberian prey carpaccio with pickled mushrooms.....	18€
Oller del Mas winter salad.....	15€

Rice/Paella

Shrimpt and cuttlefish rice.....	25€
Beef cut with mushrooms rice.....	23.50€
Creamy rice with vegetables.....	19.50€

Fish

Josper grilled corball with sea curry and green curry sauce pickled mushroom.....	25€
Josper grilled scallops with kangaroo "chilli crab" emulsion.....	23€
Cod with beef "cap i pota"	22€

Meat

Crispy pork with walnut and chestnut mole sauce and apple and fennel tartare.....	24€
Collverd duck breast with chestnuts satay sauce and candied pears.....	22€
Iberian dam in the pibil style.....	24€

Desserts

Cream cheese cake with ratafia ice cream and nuts.....	6.95€
Carrot cake.....	6.95€
Passion for chocolate with peanut textures.....	6.95€
Hazelnut praline coulant with chestnut ice cream and persimmon chutney.....	6.95€
Creamy white chocolate with pistachio textures.....	6.95€
Cal Pujolet curd with fermented honey sorbet and nuts.....	6.95€
Cítrics.....	6.95€
Caseus Afinadors cheese tasting with jams and nuts.....	18.50€
Candied pears, spice crumble and rosemary cream.....	6.95€
Homemade ice cream balls (3 balls to choose from).....	6.95€

