

Menu



Starters

Oyster n°2 with elderflower pickle	6.50€
Oyster n°2 with tangerine ponzu sauce, wakame seaweed salad and trout eggs (unit)	6.50€
Fried n°2 oyster with seaweed chimichurri (unit)	6.50€
Acevitxada oyster from n°2 with avocado ice cream and jalapenyos (unit)	6.50€
Cantabrian anchovy guild (unit).	3.50€
Smoked Idiazabal Donuts with Cow Sausage and Quince Emulsion (4 units)	10.00€
Shrimp with almond milk sauce and herbs	18.00€
Ral pulled pork muffin with jalapenyos and pickled onion (2 units)	7.00€
Prat grilled chicken croquette with curry mayonnaise (unit)	2.95€
Squid croquette (unit)	2.95€
Ration of coca bread with tomato	3.50€
Pork morrito gyozes with sobrasada from Cal Rovira (6 units)	12.50€
Glazed chicken fin taco, mango, lemon air and herbs (2 units)	7.50€
Grilled calçots pizza, black garlic romesco, bacon, Cabana d'Ancosa cheese and truffle	10.00€
Real Caviar Imerial Baerii (10g)	36.00€

Appetizers

Escala anchovy salad, grilled smoked aubergine Jospes, rosemary honey and Cal Pujolet curd	18.50€
Seasonal salad from Oller del Mas	15.00€
Burratina with roasted pumpkin, miso sauce, hazelnuts, pickled mustard from Oller del Mas	16.50€
Galician cow steak tartare (150g) with avocado and jalapenyos ice cream and crispy corn	25.00€
Balfegó red tuna tartare with limenya cause, yellow pepper tiger milk and passion fruit and avocado cream	25.00€
Cured bonito with cold marmitako soup	24.00€
Roasted chicken XXL with roasted chicken with foie, mushroom sauce and roast juice	18.50€
Mas Maçaners ECO fried eggs, crispy crystal shrimp and aestivum truffle	25.00€
Ajoblanco with carabinieri tartar	22.00€

Rice (minimum 2 people)

Dried shrimp rice from the coast and cuttlefish	26.50€
Dried cod rice, candied piquillo peppers, black sausage and pickled peppers	22.50€
Dry cow cut rice with mushrooms	23.50€
Seasonal vegetable sweet rice	20€

Fish

Grilled monkfish with green curry sauce of sea nettles and mini vegetables	28.00€
Scallops, grilled white asparagus, neck bacon and smoked eel velouté	28.50€
Cod, cod tripe stewed with Castellfollit beans and zucchini flower stuffed with cod brandy	26.50€

Market fish

Josper grilled pieces, consult our room staff for price and availability.

Sea bass (approx. 1.2 kg)

Turbot (approx. 1.2 kg)

Rapet (approx. 500 g)

Sole (approx. 300 gr)

* San Sebastian / meuniere sauce option

Fittings

Blond potatoes	3.50€
Padrón peppers or candied piquillos	3.50€
Grilled sprouts	3€/unit
Pickled mustard from the farm	1.50€

Meats

Garrinet de Segovia with tomato miso mojo, tartar from apple and fennel and pickled fennel	25.00€
Collverd duck breast style pibil	24.00€
Grilled Galician beef fillet, green pepper sauce, crispy potato yarrow and cured meats from León	28.00€
Galician Frisian beef steak matured for at least 90 days on a Josper grill	85€/kg

Chef's suggestions





Desserts

Cream cheese cake with ratafia ice cream and farm nuts	7.50€
Passion for chocolate with peanut textures	7.50€
Hazelnut praline coulant with tangerine sorbet (12 minutes)	7.50€
Creamy white chocolate with pistachio textures	7.50€
Cal Pujolet curd with honey sorbet, fermented honey and grated nuts	6.95€
Our Citrus Dessert '22	7.50€
Cheese table in collaboration with Caseus Afinadors with jams and nuts	18.50€
Homemade ice cream balls (3 balls to choose from)	6.95€

Sparkling

AT Roca - Reserve	Varieties	Region
AT Roca - The Esparter	Xarel·lo and Macabeo	Penedès
Gramona - III Llustros Brut Nature Gran Reserva	Maccabees	Penedès
Recaredo - Private Reserve	Macabeo / Xarel·lo	Corpinnat
Juve & Camps - Gran Juvé & Camps	Maccabees	Corpinnat
Celler Dumenge - Dumenge Calling Ancestral	Parellada / Macabeo / Xarel·lo / Chardonnay	DO Cava
Ponson Pascal - La petit Montagne	Maccabees	-
Gonet-Médeville - Rosé	Chardonnay / Pinto Noir / Petit Meunier	Champagne
	Chardonnay / Pinot Noir	Champagne

Generous

Williams & Humbert - Fino en rama	Varieties	Region	
Equipo Navazos - La Bota de Manzanilla n°71	Palomino Fino	Jerez	4€ -27.00€
Lustau - Pedro Ximénez San Emilio	Palomino Fino	Montilla-Moriles	5€ -33.00€
	Pedro Ximenez	Jerez	5€ -30.00€

Sweets

Chateau Dereszla - Tokaji 5 Puttonyos	Varieties	Region	
Niepoort - Tawny 20 years	Furmint / Hárslevelü	Tokaj	7€ -39,95€
	Yellow ink / Touriga Franca	I bring	7€ -43.00€

