

Tapas

No. 2 oyster, natural	5.50€.
No.2 oyster with mandarin ponzu sauce, wakame seaweed salad and trout roe	6.00€
No. 2 oyster with olive oil	6.00€
Gilda of Cantabrian anchovies	3.50€
Anchovies (6u)	14.00€
Patatas bravas with chili chipotle sauce	6.10€
Steamed Bouchot mussels with sake, garlic and ginger	17.00€
Idiazabal fritters with beef jerky and quince emulsion (4u)	12.00€
Pulled pork Mollete Ral with jalapenyos and pickled onion (2u)	8.00€
Roast chicken croquetón from El Prat with curry mayonnaise (1 piece)	3.95€
Squid croqueton (unit)	3.95€
Coca bread with tomato	5.00€
Variety of Puigfitó cold meats	16.50€
Assortment of cheeses with the collaboration of Caseus Afinadors with jams and nuts	18.50€
Galician beef steak tartar with crispy potato and egg yolk millefeuille	26.00€
Balfegó bluefin tuna tartar with causa limeña	26.00€

Menú Wine bar Bages 964

First course

Pumpkin cream with anise, ginger and mushrooms
Winter salad
Tagliatelle with red prawn, mussels and it's velouté
Trinxat (Fried cabbage and potatoes) with black sausage & fried eco egg

Second course

Salmon with spinach and vegetable
Cod, its stewed tripe, with chickpeas and mushrooms
Chicken stuffed with mushrooms and spinach "a la catalana"
Ral pork with celery purée

Desserts

Cottage chesse with honey ice cream
Cheesecake with ratafia liquor and walnuts ice cream
Tiramisu
Citrus cream with tangerine sorbet

32.00€

*Includes water and bread

*Lunch service: from Monday to Wednesday

*Dinner service: from Monday to Thursday and Sunday.