

Appetizers

No. 2 oyster au naturel	5.50€
No. 2 oyster with mandarin ponzu sauce, wakame seaweed, and trout roe	6.50€
Fried No. 2 oyster with seaweed chimichurri	6.00€
No. 2 oyster ceviche	6.50€
No. 2 oyster with gordal olive juice, pickled piparra, and anchovy	6.50€
'00 anchovies (6 units)	14.00€
Gilda with Cantabrian anchovies (unit)	3.60€
Real Imperial Baerii Caviar Tin (10g)	26.00€
Smoked Idiazabal cheese fritters with beef cecina and quince emulsion (4 units)	12.00€
Pulled pork Ral muffin with jalapeños and pickled onion (2 units)	8.00€
El Prat Ast-style chicken croquette with curry mayonnaise (unit)	3.95€
Squid in its ink croquette (unit)	3.95€
Beef cecina croquette (2 units)	7.00€
Portion of coca bread with tomato	5.00€
Pizzetta with Arnaules calçots, smoked "Cabana de Ancosa" cheese, and black garlic romesco	9.00€

Starters

Red partridge salad in escabeche	28.00€
Anchovy salad from l'Escala, grilled Jospier smoked eggplant, and Cal Pujolett cottage cheese	18.50€
Aged beef steak tartare with potato soufflés and Café Paris béarnaise	27.00€
Balfegó red tuna tartare with lime causa and pickles	27.00€
Codium seaweed Ajoverde with semi-cured sea bass tartare	24.00€
Steamed rock mussels with garlic, ginger, and sake	17.00€
XXL roasted El Prat chicken cannelloni with foie gras, black trumpet mushroom sauce, and roast juice	22.00€
Wild boar civet cappellettis, mushrooms, pumpkin, and creamy Serrat d'Espinelves cheese	23.00€
Seasonal vegetables with low-temperature eco egg and Ibérico juice	24.00€
Maresme peas with "escudella" velouté, "carn d'olla" dumplings, and Cal Rovira black pudding	27.00€
Prat artichokes with Cal Rovira sausage, eco egg yolk, and Ibérico pancetta	20.00€
Baby Maresme broad beans a la catalana	25.00€

Paella (mínimum 2 persons)

Shrimp and cuttlefish	29.00€ p.p
Cod dry rice, confit piquillo peppers, black sausage from Cal Rovira, and artichokes	26.00€ p.p
Matured beef tallata and confit mushrooms	28.00€ p.p
Risotto of seasonal mushrooms and foie gras (individual)	27.00€ p.p
Mellow rice with seasonal vegetables (individual)	21.00€ p.p
Paella of the day (ask our staff)	S/M€ p.p

*Bread service from the Antic Forn de Manresa	2.95€
*Bread service from the Antic Forn de Manresa with our Olive Oil Elais of Oller del Mas	5.00€

Fish

Kombujime sea bass with seasonal vegetables and sea anemone green curry	36.00€
Scallops with "Garlic and pepper" of smoked Delta de l'Ebre eel and Prat artichokes	28.00€
Cod snout, stewed tripe with Maresme peas, "calçots" and hare blood sausage and bacon	29.00€
Balfegó tuna cheek fricandó with mashed potato and seasonal mushrooms	32.00€

Market fish

Grilled Jospier-cooked items, please consult our staff and availability.	
Sea bass (approx. 1.3 kg)	90.00€
Turbot (approx. 1.3 kg)	90.00€
Monkfish (approx. 500 g)	25.00€
Sole (approx. 350 g)	38.00€
*Choice of sauce: "donostiarra" or meuniere	
*Side dishes: French fries (€3.5), Grilled padrón or confit piquillo peppers (€3.5), Grilled baby lettuce hearts (€3.5 each), Estate-pickled mustard (€1.5), Sautéed seasonal vegetables (€4)	

Meat

Segovian suckling pig with red miso mojo, fennel and orange salad	28.00€
Venison fillet Wellington with green peppercorn demi-glace, celeriac cream, and vegetables	30.00€
Royal-style duck, grilled cured duck breast with salsafins puree	28.00€
Aged Galician beef sirloin grilled with Café Paris sauce, brioche, and foie gras	35.00€
Wagyu A5 "Miyazaki" picanha (approx. 135g) grilled with mini salad bowl and piquillo peppers	45.00€
Jospier-grilled aged beef ribeye (served with mini potato and lettuce bowl)	
*Please consult our staff about our selection of aged meats	S/M€

Picapoll	Tasting menus Especial Picapoll	Especial Carinyena
Appetizers	Appetizers	Appetizers
2 Starter	4 Starters	6 Starters
Fish	Fish	Fish
Meat	Meat	Meat
Pre-dessert	Pre-dessert	Pre-dessert
Dessert	Dessert	Dessert
Petit fours	Petit fours	Petit fours
75.00€	90.00€	115.00€
*Wine pairing +35.00€	*Wine pairing +40.00€	*Wine pairing +45.00€

*Both menus will be served at a full table.

*Option of tasting a selection of Catalan chees +8.00€

*Please inform the wait staff of any allergies or intolerances.

*Menu subject to change due to the seasonal nature of the products.

