

We recommend 2/3 dishes per person

LITTLE BITES

PAN CON TOMATE (GLUTEN-FREE OPTION) · GV	3.5 (4.)
CURED ANCHOVIES AND PAN CON TOMATE (4U.) · G	9.5
BOQUERONES AND PAN CON TOMATE (4U.) · G	7.8
ANCHOVY GILDA	3.3
JAMON IBERICO 100%	17.
CROQUETA (U.) · L	2.5
PATATAS BRAVAS · V	6.2
CHEESE PLATTER · VL	17.
BRIOCHE WITH SMOKED SARDINES (2U.) · LG	6.2

DISHES

CRUNCHY PAELLA BISCUITS WITH SHELLFISH (4U.) · L	11.5
DANIELE'S CALAMARI	11.
SHRIMP WITH GARLIC CREAM AND CHIPS AND BLACK GARLIC · L (no lingering garlic...)	13.5
GRILLED SQUID WITH DRIED BEAN CREAM	16.
BEEF MELLOW WITH HERBS SAUCE AND ONION COMPOTE	13.

L - LACTOSE · F - NUTS · G - GLUTEN · V - VEGGIE

All dishes may contain traces of dried fruit and gluten

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VEGGIE

CONFIT LEEK WITH ROMESCO AND HAZELNUTS · VF	9.5
BURRATA WITH ROASTED PUMPKIN AND SUNFLOWER SEED CRUMBLE · VLFG	13.5

MAIN DISHES

CHICKPEAS STEW WITH GRILLED OCTOPUS	14.5
SOMA RIGATONIS STUFFED WITH RAGU · GL	14.5
COD WITH SPINACH AND CITRUS SAUCE · L	18.
VEAL CHEEK WITH TRADITIONAL MUSHROOM STEW AND POTATO PUREE · L	21.
STEAK TARTARE WITH TUNA MAYONNAISE · G	16.

DESERTS

THE BEST EGG FLAN · VL	6.
CATALAN COTTAGE CHEESE WITH HONEY · VL	6.
CHOCOLATE COULANT AND HAZELNUT ICE CREAM · GVFL (DELACREM)	7.

A 10% terrace supplement is applied to food