



## COLD

|                                                                                                                       |      |
|-----------------------------------------------------------------------------------------------------------------------|------|
| <span style="color: pink;">■</span> Marinated salmon with crème fraîche                                               | 13,6 |
| <span style="color: orange;">■</span> Cod 'esqueixada'                                                                | 11,1 |
| <span style="color: pink;">■</span> Olivier salad                                                                     | 11,4 |
| <span style="color: green;">■</span> <span style="color: orange;">■</span> Tomato salad with yellow chili 'salmorejo' | 11,8 |
| <span style="color: green;">■</span> <span style="color: orange;">■</span> Green salad with seeds                     | 11,5 |
| <span style="color: orange;">■</span> Grilled pepper with cod                                                         | 14,9 |
| <span style="color: green;">■</span> <span style="color: orange;">■</span> Guacamole with nachos                      | 9,4  |
| <span style="color: green;">■</span> <span style="color: orange;">■</span> Hummus with crispy vegetables              | 9,3  |
| <span style="color: pink;">■</span> Balfegó tuna tartare with avocado                                                 | 18,7 |
| <span style="color: orange;">■</span> Anchovies from Vinaròs                                                          | 11,2 |
| <span style="color: orange;">■</span> Mussels with vermouth vinaigrette                                               | 11,1 |
| <span style="color: orange;">■</span> Oyster from the Delta de l'Ebre                                                 | 4,1  |
| <span style="color: orange;">■</span> Oyster ceviche                                                                  | 5,0  |
| <span style="color: orange;">■</span> Balfegó tuna carpaccio with 3 dressings                                         | 18,7 |
| <span style="color: pink;">■</span> Beef carpaccio and parmesan sauce                                                 | 20,8 |
| <span style="color: pink;">■</span> Coca with Balfegó tuna                                                            | 6,0  |
| <span style="color: pink;">■</span> Coca with anchovies from Vinaròs                                                  | 5,2  |
| <span style="color: orange;">■</span> Iberian acorn-fed ham                                                           | 20,8 |
| <span style="color: pink;">■</span> Organic cheeseboard                                                               | 18,4 |
| <span style="color: green;">■</span> <span style="color: orange;">■</span> Cachonditas Olives                         | 4,1  |

## RICES

|                                                                                                    |      |
|----------------------------------------------------------------------------------------------------|------|
| <span style="color: orange;">■</span> Rice with free-range chicken, Norway lobsters and artichokes | 21,0 |
| <span style="color: orange;">■</span> Creamy rice with blue crab from the Delta de l'Ebre          | 21,0 |
| <span style="color: orange;">■</span> Rice with baby cuttlefish and its ink                        | 21,0 |
| <span style="color: orange;">■</span> Rice with seafood                                            | 21,0 |
| <span style="color: orange;">■</span> Rice with lobster                                            | 27,0 |
| <span style="color: orange;">■</span> Surf and turf rice with organic Iberian ham veil             | 22,0 |
| <span style="color: orange;">■</span> Rice with duck and mushrooms                                 | 22,0 |
| <span style="color: green;">■</span> Vegetable rice with grilled leek                              | 21,0 |
| Rossos noodles                                                                                     | 19,0 |

## GRILLED

|                                                                                                                                     |      |
|-------------------------------------------------------------------------------------------------------------------------------------|------|
| <span style="color: pink;">■</span> Organic veal burger                                                                             | 13,6 |
| <span style="color: orange;">■</span> Roasted Duroc pork ribs                                                                       | 18,8 |
| <span style="color: orange;">■</span> Iberian pork fillet                                                                           | 20,5 |
| <span style="color: orange;">■</span> Matured beef tenderloin                                                                       | 25,9 |
| <span style="color: orange;">■</span> Octopus leg                                                                                   | 19,8 |
| <span style="color: orange;">■</span> Mediterranean squid                                                                           | 19,5 |
| <span style="color: orange;">■</span> Wild seabass with vegetables and citrus vinaigrette                                           | 19,9 |
| <span style="color: orange;">■</span> Sardines                                                                                      | 10,3 |
| <span style="color: green;">■</span> <span style="color: pink;">■</span> Km0 vegetables                                             | 17,7 |
| <span style="color: green;">■</span> <span style="color: orange;">■</span> Organic avocado with pico de gallo and vegetable ceviche | 11,1 |
| <span style="color: orange;">■</span> Artichokes with Iberian shavings                                                              | 16,3 |

## HOT

|                                                                                                          |      |
|----------------------------------------------------------------------------------------------------------|------|
| <span style="color: orange;">■</span> Prawns with garlic sauce                                           | 13,5 |
| <span style="color: orange;">■</span> Pulled pork bun                                                    | 10,4 |
| <span style="color: orange;">■</span> Padrón peppers                                                     | 5,3  |
| <span style="color: orange;">■</span> Adolfina's meatballs                                               | 12,3 |
| <span style="color: orange;">■</span> Herminia's pork in sauce                                           | 11,5 |
| <span style="color: pink;">■</span> Our torrezno                                                         | 5,8  |
| <span style="color: orange;">■</span> Eggs with Iberian acorn-fed ham                                    | 12,7 |
| <span style="color: orange;">■</span> Eggs with organic blood sausage with onion                         | 12,4 |
| <span style="color: orange;">■</span> Bravas with iberian minced chorizo                                 | 6,9  |
| <span style="color: orange;">■</span> Andalusian-style Mediterranean squid                               | 17,7 |
| <span style="color: orange;">■</span> Fried squid rings                                                  | 13,9 |
| <span style="color: orange;">■</span> Crispy free-range Chicken                                          | 12,2 |
| <span style="color: green;">■</span> <span style="color: orange;">■</span> Vegetable tempura             | 12,7 |
| <span style="color: orange;">■</span> Iberian ham croquettes                                             | 10,0 |
| <span style="color: orange;">■</span> Roasted chicken croquettes                                         | 8,5  |
| <span style="color: orange;">■</span> Cod fritters                                                       | 10,6 |
| <span style="color: pink;">■</span> Coca of matured cow tenderloin                                       | 6,0  |
| <span style="color: pink;">■</span> Coca with grilled Iberian pork fillet                                | 5,9  |
| <span style="color: pink;">■</span> Organic blood sausage with onion                                     | 6,4  |
| <span style="color: orange;">■</span> Mussels with citrus, bay leaf, garlic and onion                    | 13,4 |
| <span style="color: orange;">■</span> Mussels with white wine, celery, garlic and parsley                | 13,5 |
| Maxicannelloni by our chef Mercè                                                                         | 14,5 |
| Rigatoni Bolognese                                                                                       | 10,0 |
| <span style="color: pink;">■</span> Bread                                                                | 1,0  |
| <span style="color: orange;">■</span> Gluten-free bread                                                  | 2,3  |
| <span style="color: green;">■</span> <span style="color: pink;">■</span> Bread with garlic and olive oil | 3,8  |
| <span style="color: green;">■</span> <span style="color: pink;">■</span> Bread with tomato and olive oil | 3,8  |

## SAUCES

|                                             |     |
|---------------------------------------------|-----|
| Romesco                                     | 1,0 |
| <span style="color: orange;">■</span> Aioli | 0,8 |

## DESSERTS

|                                                                                                                         |     |
|-------------------------------------------------------------------------------------------------------------------------|-----|
| <span style="color: orange;">■</span> Maria's Coffee Fritters                                                           | 6,1 |
| <span style="color: orange;">■</span> Carrot cake, matcha tea and pollen                                                | 7,9 |
| <span style="color: green;">■</span> <span style="color: orange;">■</span> Grilled pineapple with passion fruit sauce   | 6,9 |
| <span style="color: pink;">■</span> Bread with chocolate, oil and salt                                                  | 6,7 |
| <span style="color: orange;">■</span> Homemade organic cheesecake with strawberry jam                                   | 7,3 |
| <span style="color: orange;">■</span> Brownie                                                                           | 6,8 |
| <span style="color: pink;">■</span> Kefir and lime ice cream with crunchy artisan biscuit                               | 5,2 |
| <span style="color: orange;">■</span> Vanilla ice cream                                                                 | 5,2 |
| <span style="color: green;">■</span> <span style="color: orange;">■</span> Fruit ice pop, lemon lime flavor             | 3,1 |
| <span style="color: green;">■</span> <span style="color: orange;">■</span> Fruit ice pop, coconut and strawberry flavor | 3,1 |



WHITE WINE

|                                           | bottle | cup  |
|-------------------------------------------|--------|------|
| ■ Apropòsit Macabeu D.O. Terra Alta       | 18,00  | 3,30 |
| ■ Apropòsit Malvasia                      | 19,00  | 3,80 |
| ■ Apropòsit Garnatxa Blanca D.O. Montsant | 20,00  | 3,70 |
| ■ Apropòsit Viognier D.O. Terra Alta      | 20,00  | 3,70 |
| ■ Apropòsit Chardonnay D.O. Penedès       | 26,00  |      |
| ■ Excellens Verdejo D.O. Rueda            | 16,00  | 2,90 |
| ■ El Terrat D.O. Tarragona                | 17,00  |      |
| ■ Petites estones D.O. Terra Alta         | 18,00  |      |
| ■ Rebels de Batea D.O. Terra Alta         | 18,00  |      |
| ■ Grimau Chardonnay D.O. Penedès          | 19,00  | 3,50 |
| ■ Torre la Moreira D.O. Rías Baixas       | 19,00  | 3,50 |
| ■ La Capilla Blanco D.O. Rueda            | 21,00  |      |
| ■ Finca Montico D.O. Rueda                | 23,00  |      |
| ■ Lagar de Cervera D.O. Rías Baixas       | 23,00  |      |
| ■ Les Brugueres D.O.Q. Priorat            | 28,00  |      |
| ■ Pazo de San Mauro D.O. Rías Baixas      | 28,00  |      |

RED WINE

|                                            | bottle | cup  |
|--------------------------------------------|--------|------|
| ■ Apropòsit Garnatxa Negra D.O. Montsant   | 20,00  | 3,70 |
| ■ Apropòsit Trepat D.O. Conca de Barberà   | 22,00  | 4,00 |
| ■ Apropòsit D.O.Q. Priorat                 | 24,00  | 4,10 |
| ■ Excellens Cuvée Especial D.O.CA. Rioja   | 18,00  | 3,30 |
| ■ Finca San Martín D.O. Rioja              | 18,00  | 3,30 |
| ■ Condado de Oriza D.O. Ribera del Duero   | 20,00  | 3,70 |
| ■ El Senat del Montsant D.O. Montsant      | 23,00  |      |
| ■ LAN 7 metros D.O.CA. Rioja               | 23,00  |      |
| ■ Viña Mayor Crianza D.O. Ribera del Duero | 23,00  |      |
| ■ La Capilla Crianza D.O. Ribera del Duero | 24,00  |      |
| ■ Trus Ageing D.O. Ribera del Duero        | 24,00  |      |
| ■ Les Brugueres D.O.Q. Priorat             | 30,00  |      |
| ■ Marqués de Vargas Reserva D.O. Rioja     | 34,00  |      |
| ■ Tinto de verano With lemon or soda       |        | 4,30 |

ROSÉ WINE

|                                          | bottle | cup  |
|------------------------------------------|--------|------|
| ■ Apropòsit Garnatxa Negra D.O. Montsant | 20,00  | 3,70 |
| ■ Apropòsit Ancestral Rosé Ancestral     | 25,00  |      |
| ■ Flors i Violes D.O. Tarragona          | 17,00  | 3,10 |

SANGRIA

|                | pitcher | cup  |
|----------------|---------|------|
| ■ Wine sangría | 14,00   | 4,80 |
| ■ Cava sangría | 18,00   |      |

SPARKLING

|                                                 | magnum | bottle | cup  |
|-------------------------------------------------|--------|--------|------|
| ■ Apropòsit Brut Nature Grand Reserve D.O. Cava | 48,00  | 24,00  | 3,70 |
| ■ Apropòsit Ancestral Rosé Ancestral            |        | 25,00  |      |
| ■ Reverté Electe D.O. Cava                      |        | 24,00  |      |
| ■ Pere Ventura Vintage D.O. Cava                |        | 39,00  |      |
| ■ Gran Juvé & Camps D.O. Cava                   |        | 41,00  |      |
| ■ Gramona Ca La Mar Mustillant D.O. Penedès     |        | 17,00  |      |
| ■ Frexinet Alcohol-free                         |        | 17,00  |      |

# COCKTAILS

|                                      |                                                      |       |
|--------------------------------------|------------------------------------------------------|-------|
| Propòsit                             | White rum, passion fruit, cinnamon, lime, strawberry | 8,00  |
| Fresito                              | Gin, strawberry, lime and mint                       | 8,00  |
| Moscow Mule                          | Vodka, Ginger Beer, lime and mint                    | 8,00  |
| Moscow Mule                          |                                                      | 6,00  |
| Cuban Mojito                         | Soda, rum, lime and mint                             | 8,00  |
| Mojito                               |                                                      | 6,00  |
| Piña colada                          | White rum                                            | 8,00  |
| Piña colada                          | White rum                                            | 6,00  |
| Strawberry daiquiri                  | White rum                                            | 7,50  |
| Passion fruit daiquiri               | White rum                                            | 7,50  |
| Gin & tonic Seagram's                | Dry                                                  | 7,50  |
| Gin & tonic Tanqueray                |                                                      | 7,50  |
| Gin & tonic Hendrick's Lunar         |                                                      | 11,00 |
| Gin & tonic Hendrick's Midsummer     |                                                      | 11,00 |
| Gin & tonic Hendrick's Neptunia      |                                                      | 11,00 |
| Gin & tonic Hendrick's               |                                                      | 9,50  |
| Gin & tonic Master's Pink            |                                                      | 7,50  |
| Gin & tonic Master's                 |                                                      | 7,50  |
| Gin & tonic Whitley Neill Rhubarb    |                                                      | 8,00  |
| Gin & tonic Whitley Neill Blackberry |                                                      | 8,00  |
| Gin & tonic Nordés                   |                                                      | 9,00  |
| Gin tonic 25 Lolita's                |                                                      | 8,50  |