



COLD

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

RICES

■ Rice with free-range chicken, Norway lobsters and artichokes	21,0
■ Creamy rice with blue crab from the Delta de l'Ebre	21,0
■ Rice with baby cuttlefish and its ink	21,0
■ Rice with seafood	21,0
■ Rice with lobster	27,0
■ Surf and turf rice with organic Iberian ham veil	22,0
■ Rice with duck and mushrooms	22,0
■ Vegetable rice with grilled leek	21,0
Rossos noodles	19,0

GRILLED

■ Organic veal burger	13,6
■ Roasted Duroc pork ribs	18,8
■ Iberian pork fillet	20,5
■ Matured beef tenderloin	25,9
■ Octopus leg	19,8
■ Mediterranean squid	19,5
Cod with quince aioli	24,2
■ Wild seabass with vegetables and citrus vinaigrette	19,9
■ Sardines	10,3
■ ■ Km0 vegetables	17,7
■ ■ Organic avocado with pico de gallo and vegetable ceviche	11,1
■ Artichokes with Iberian shavings	16,3

HOT

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

SAUCES

Romesco	1,0
■ Aioli	0,8

DESSERTS

■ Maria's Coffee Fritters	6,1
■ Carrot cake, matcha tea and pollen	7,9
■ ■ Grilled pineapple with passion fruit sauce	6,9
■ Homemade organic cheesecake with strawberry jam	7,3
■ Bread with chocolate, oil and salt	6,7
■ Brownie	6,8
■ Kefir and lime ice cream with crunchy artisanal biscuit	5,2
■ Vanilla ice cream	5,2
■ ■ Fruit ice pop, lemon lime flavor	3,1
■ ■ Fruit ice pop, coconut and strawberry flavor	3,1



WHITE WINE

	bottle	cup
■ Aproppòsit Macabeu D.O. Terra Alta	18,00	3,30
■ Aproppòsit Malvasia	19,00	3,80
■ Aproppòsit Garnatxa Blanca D.O. Montsant	20,00	3,70
■ Aproppòsit Viognier D.O. Terra Alta	20,00	3,70
■ Aproppòsit Xarel·lo D.O. Penedès	20,00	3,70
■ Aproppòsit Garnatxa Blanca D.O. Terra Alta	21,00	3,90
■ Aproppòsit Parellada D.O. Conca de Barberà	20,00	3,70
■ Aproppòsit Chardonnay D.O. Penedès	22,00	
■ Petites estones D.O. Terra Alta	18,00	
■ Rebels de Batea D.O. Terra Alta	18,00	
■ El Terrat D.O. Tarragona	17,00	
■ Les Brugueres D.O.Q. Priorat	28,00	
■ Grimau Chardonnay D.O. Penedès	19,00	3,50
■ Via Edetana D.O. Terra Alta	22,00	
■ Excellens Verdejo D.O. Rueda	16,00	2,90
■ 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	
■ Pazo de San Mauro D.O. Rías Baixas	28,00	

RED WINE

	bottle	cup
■ Aproppòsit Garnatxa Negra D.O. Montsant	20,00	3,70
■ Aproppòsit Trepat D.O. Conca de Barberà	22,00	4,00
■ Aproppòsit D.O.Q. Priorat	24,00	4,10
■ Les Brugueres D.O.Q. Priorat	30,00	
■ 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	
■ Marqués de Vargas Reserva D.O. Rioja	34,00	
■ Tinto de verano With lemon or soda		4,30

ROSÉ WINE

	bottle	cup
■ Aproppòsit Garnatxa Negra D.O. Montsant	20,00	3,70
■ Aproppòsit 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
■ Aproppòsit Brut Nature Grand Reserve D.O. Cava	48,00	24,00	3,70
■ Aproppòsit Ancestral Rosé Ancestral		25,00	
■ Gramona Ca La Mar Mustillant D.O. Penedès		17,00	
■ Gran Juvé & Camps D.O. Cava		41,00	
■ Pere Ventura Vintage D.O. Cava		39,00	
■ Reverté Electe D.O. Cava		24,00	
■ 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	Refreshing, spicy and citrusy	8,00
Mojito	Refreshing, citrusy and herbal	8,00
Piña colada	Sweet, creamy and tropical	8,00
Strawberry daiquiri	White rum	7,50
Passion fruit daiquiri	White rum	7,50
Moscow Mule, non-alcoholic	Refreshing, spicy	6,00
Mojito, non-alcoholic	Refreshing, citrusy and herbal	6,00
Piña colada, non-alcoholic	Sweet, creamy and tropical	6,00

MIXED DRINKS

Gin & tonic Seagram's	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