



COLD

■ Marinated salmon with crème fraîche	13,9
■ Cod 'esqueixada'	11,8
■ Olivier salad	12,0
■ ■ Tomato salad with yellow chili sauce	14,6
■ ■ Green salad with seeds	12,5
■ Grilled pepper with cod	15,5
■ ■ Guacamole with nachos	10,5
■ ■ Hummus with crispy vegetables	10,3
■ Balfegó tuna tartare with avocado	19,8
■ Anchovies from Vinaròs	13,6
■ Mussels with vermouth vinaigrette	13,9
■ Oyster from the Delta de l'Ebre	4,5
■ Balfegó tuna carpaccio with 3 dressings	19,8
■ Beef carpaccio and parmesan sauce	22,0
■ 100% Iberian acorn-fed ham	22,0
■ Organic cheeseboard	19,5

RICES

■ Rice with free-range chicken, Norway lobsters and artichokes	22,0
■ Creamy rice with blue crab from the Delta de l'Ebre	22,0
■ Rice with baby cuttlefish and its ink	22,0
■ Rice with seafood	22,0
■ Rice with lobster	28,0
■ Surf and turf rice with organic Iberian ham veil	23,0
■ Rice with duck and mushrooms	23,0
■ Vegetable rice with grilled leek	22,0
Rossos noodles	20,0

GRILLED

■ Organic veal burger	13,9
■ Roasted Iberian pork ribs	19,8
■ Iberian pork fillet	21,5
■ Matured beef tenderloin	28,0
■ Octopus leg	21,0
■ Mediterranean squid	21,0
■ Cod with quince aioli	26,0
■ Wild seabass with vegetables and citrus vinaigrette	21,0
■ Sardines	11,5
■ ■ Km0 vegetables	18,0
■ ■ Organic avocado with pico de gallo and vegetable ceviche	11,8
■ Artichokes with Iberian shavings	17,5

HOT

■ Mantis shrimp and norway lobster cream	15,8
■ Prawns with garlic sauce	13,8
■ Pulled pork bun	11,0
■ Adolfin's meatballs	13,0
■ Herminia's pork in sauce	12,0
■ Eggs with Iberian acorn-fed ham	13,5
■ Eggs with organic blood sausage with onion	13,3
■ Bravas with minced chorizo	7,3
■ Andalusian-style Mediterranean squid	18,7
■ Fried squid rings	14,6
■ Crispy free-range Chicken	12,8
■ ■ Vegetable tempura	13,5
■ Iberian ham croquettes	14,8
■ Roasted chicken croquettes	12,0
■ Cod fritters	14,5
■ Mussels with citrus, bay leaf, garlic and onion	13,9
■ Mussels with white wine, celery, garlic and parsley	13,9
■ Maxicannelloni by our chef Mercè	15,5
■ Rigatoni Bolognese	13,0
■ Bread	1,0
■ Gluten-free bread	2,5
■ ■ Bread with garlic and olive oil	3,8
■ ■ Bread with tomato and olive oil	3,8

SAUCES

Romesco	1,0
■ Aioli	0,9

DESSERTS

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



WHITE WINE

	bottle	cup
■ Aproppòsit Macabeu D.O. Terra Alta	20,00	3,70
■ Aproppòsit Malvasia	19,00	3,60
■ 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	4,00
■ Petites estones D.O. Terra Alta	19,00	
■ Rebels de Batea D.O. Terra Alta	19,00	
■ El Terrat D.O. Tarragona	18,00	
■ Les Brugueres D.O.Q. Priorat	29,00	
■ Grimau Chardonnay D.O. Penedès	20,00	
■ Via Edetana D.O. Terra Alta	24,00	
■ Excellens Verdejo D.O. Rueda	17,00	
■ Torre la Moreira D.O. Rías Baixas	20,00	
■ La Capilla Blanco D.O. Rueda	21,00	
■ Finca Montico D.O. Rueda	25,00	
■ Lagar de Cervera D.O. Rías Baixas	23,00	
■ Pazo de San Mauro D.O. Rías Baixas	29,00	

RED WINE

	bottle	cup
■ Aproppòsit Garnatxa Negra D.O. Montsant	20,00	3,70
■ Aproppòsit Trepàt D.O. Conca de Barberà	22,00	4,00
■ Aproppòsit D.O.Q. Priorat	24,00	4,10
■ Les Brugueres D.O.Q. Priorat	29,00	
■ Excellens Cuvée Especial D.O.CA. Rioja	19,00	
■ Finca San Martín D.O. Rioja	18,00	
■ Condado de Oriza D.O. Ribera del Duero	20,00	3,70
■ El Senat del Montsant D.O. Montsant	24,00	
■ LAN 7 metros D.O.CA. Rioja	23,00	
■ Viña Mayor Crianza D.O. Ribera del Duero	24,00	
■ La Capilla Crianza D.O. Ribera del Duero	24,00	
■ Trus Ageing D.O. Ribera del Duero	25,00	
■ Marqués de Vargas Reserva D.O. Rioja	35,00	
■ Tinto de verano With lemon or soda		4,50

ROSÉ WINE

	bottle	cup
■ Aproppòsit Garnatxa Negra D.O. Montsant	20,00	3,70
■ Aproppòsit Ancestral Rosé Ancestral	26,00	
■ Flors i Violes D.O. Tarragona	18,00	3,30

SANGRIA

	pitcher	cup
■ Wine sangría	15,00	5,00
■ Cava sangría	19,00	

SPARKLING

	magnum	bottle	cup
■ Aproppòsit Brut Nature Grand Reserve D.O. Cava	48,00	27,00	4,20
■ Aproppòsit Ancestral Rosé Ancestral		26,00	
■ Gramona Ca La Mar Mustillant D.O. Penedès		17,00	
■ Gran Juvé & Camps D.O. Cava		42,00	
■ Pere Ventura Vintage D.O. Cava		39,00	
■ Reverté Electe D.O. Cava		25,00	
■ Gramona Innoble D.O. Corpinnat		37,00	
■ Frexinet Alcohol-free		17,00	