



COLD

- Cod 'esqueixada' 11,8
- Olivier salad 12,0
- Salad with salmon and mango 14,8
- ■ 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
- Adolfina'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
- Organic blood sausage with onion 6,4

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	

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	

RED WINE

	bottle	cup
● Aproppòsit Garnatxa Negra D.O. Montsant	20,00	3,70
● Aproppòsit Trepal 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

SPARKLING

	magnum	bottle	cup
● Aproppòsit Brut Nature 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	