



COLD

- Cod 'esqueixada' 11,8
- Olivier salad 12,0
- ● Braised carrot with hummus, "romesco migas" and hazelnuts 12,5
- 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
- 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 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
- Grilled octopus with red pepper aioli and "romesco migas" 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
- ● 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
- Adolfinia's meatballs 13,0
- Herminia's pork in sauce 12,0
- Eggs with beef tenderloin sautéed in garlic 14,9
- Eggs with Iberian acorn-fed ham 13,5
- 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	

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	

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