

*Per picar:*

*1\2 Ració - Ració*

*Ham croquettes with standards 8 € 12 €*

*Acorn ham with tomato bread 12 € 20 €*

*Prawns from Vilanova al ajillo \_ € 18*

*Octopus a la gallega 10 € 18 €*

*Homemade pickled mussels 10 €*

*Iva inclòs*



## *Els nostres primers:*

*One thousand foie leaves with caramelized apple € 12*

*Mini Canelones of chicken of barnyard with bixamel of moixernons 12 €*

*Salmon tartar with guacamole and herring caviar € 14*

*Seasonal green vegetables sautéed with ham and scallop 12 €*

*Strawberry salad with bush, foie and cardamom vinaigrette 10 €*

*Fresh sautéed beans with Sepiola, ham and mint 16 €*

*Peas stewed with cod, black pudding and pulpitos of Vilanova € 18*

*Green shredded cream with candied bacon and tips € 12*

*White shrimp and shrimp*



## *Els nostre segons:*

*Rice casserole with cuttlefish and artichokes € 18*

*Rissoto of green shreds and butifarra of egg € 16*

*Squid stuffed with Tou dels til • thousands and strains with cream of Swiss chard 13 €*

*Cod to the papillote with tirabeques and juice of its cooking 16 €*

*Romescada of monkfish with peas and potatoes € 20*

*Fish of the day with garnish .....*

*Sautéed veal sweetbreads with morels, spinach and fried egg € 16*

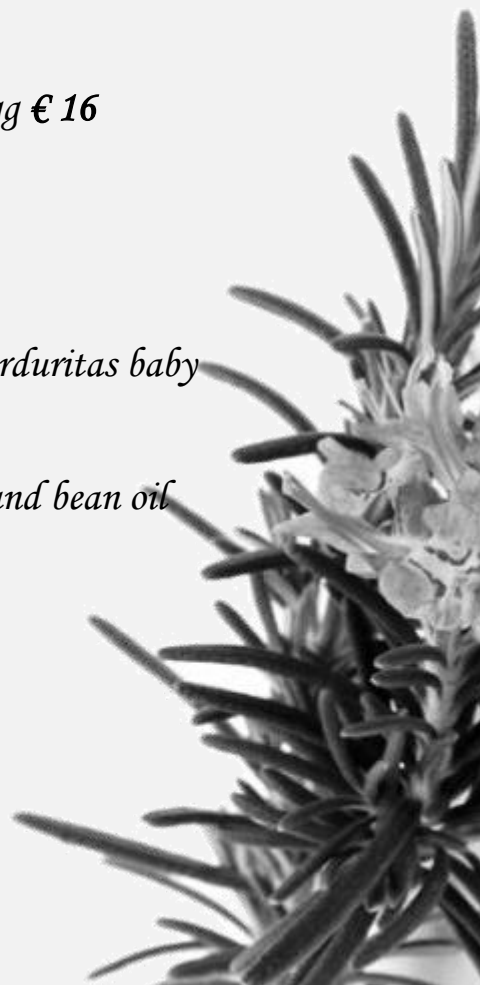
*Crispy Pork Feet with snails and tender garlic € 14*

*Cazoleta de Gallo Negro del Penedès in soft pickled and verduritas baby  
€ 16*

*Pressing of kid at low temperature with potato of mortar and bean oil  
Tonga € 18*

*Grilled veal steak with cream of morels and fries € 20*

*Iva inclòs*



*Els Nostres postres:*

*Catalan cream foam with cinnamon ice cream € 5*

*Chocolate mousse with cream and pearls Fava Tonga Citrus  
7 €*

*And honey with nuts and candied honey ice cream 6 €*

*Sin chocolate hazelnut ice cream 6 €*

*Catànies Cudié mousse 6 €*

*Assorted cheeses with jams € 10*

