

Snacks:

	<i>1\2porcion</i>	<i>porcion</i>
<i>Register ham croquettes</i>	<i>8€</i>	<i>12€</i>
<i>Iberian ham with tomato bread</i>	<i>12€</i>	<i>20€</i>
<i>Shrimps from Vilanova to breastfeed</i>	<i>-</i>	<i>18€</i>
<i>Galician Octopus</i>	<i>10€</i>	<i>18€</i>
<i>Homemade pickled Mussels</i>	<i>-</i>	<i>10€</i>

Vat included



Our first:

<i>Millefeuille of foie with caramelized apple</i>	<i>12€</i>
<i>Chicken mini cannelloni with soft mushroom béchamel</i>	<i>12€</i>
<i>Salmon Tartar with guacamole and hearing caviar</i>	<i>14€</i>
<i>Season Organic vegetables sautéed with scallops and ham</i>	<i>12€</i>
<i>Autumn salad with apples, quince, pomegranates, chestnuts and foie</i>	<i>10€</i>
<i>Xato of Racó de la Calma</i>	<i>14€</i>
<i>Ecological pumpkin cream with fried egg and cheese</i>	<i>12€</i>
<i>Pickled mushrooms with rosemary oil, pine nuts and greaves</i>	<i>16€</i>
<i>Anoia chickpeas stew with head and leg of beef</i>	<i>15€</i>

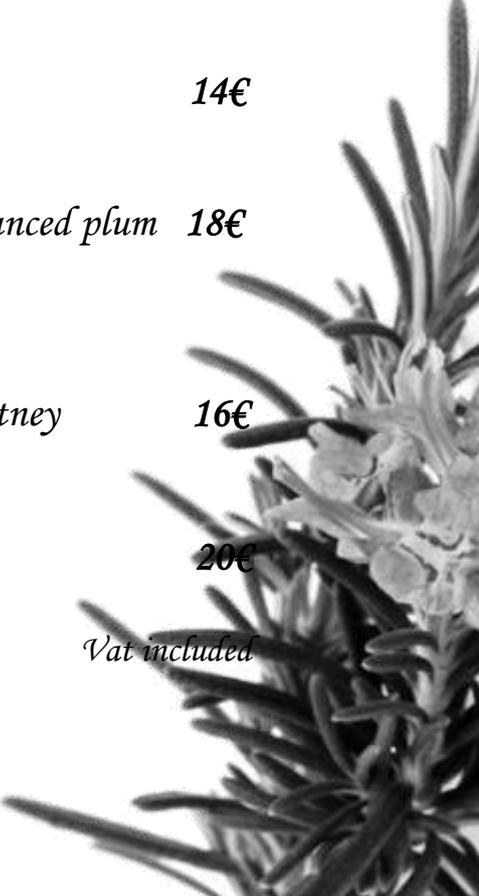
Vat included



Our second:

<i>Saucepan rice with Vilanova prawns and squid</i>	20€
<i>Creamy rice with mushrooms and foie</i>	22€
<i>Squid stuffed with Tou de Til.lers and mushrooms with greens cream</i>	13€
<i>Grilled turbot with mashed cabbage and rehashed camagrocs</i>	18€
<i>Sautéed squid coast with mushrooms, broccoli and black pudding</i>	16€
<i>Cod confit with Catalan spinach and trumpets of death (mushroom)</i>	18€
<i>Grilled fish of the day with garnish</i>
<i>Veal stew with ratafia sauce and mashed potato</i>	16€
<i>Crispy pig's trotters with mushroom and beans</i>	14€
<i>Bomb filled with Penedes black roaster and lavender fragranced plum and foie centre</i>	18€
<i>Wild boar ravioli with mountain aromas and pumpkin chutney</i>	16€
<i>Fillet Steak of beef with muss rooms sauce and fries</i>	20€

Vat included



Tasting Menu

Parmesan lollipop with a cup of cava

Appetizer of the Day

*Xato (typical salad with cod fish and romesco sauce) of
Racó de la calma*

*Squid stuffed with Tou de Til.lers and mushrooms
with greens cream*

*Bomb filled with Penedes black roaster and lavender
fragranced plum and foie centre*

Catalan cream mousse

(Drinks not included)

27€ (all table diners)

Vat included



Season menu

Salty snack

Appetizer of the day

Cold starter

Hot starter

Fish

Meat

Assortment of cheese

Digestive Dessert

Little sweet follies
(Drink not included)

45€ (all table diners)



Ours Dessert

Catalan cream mousse with cinnamon ice cream 5€

Chocolate mousse, cream bean Tonga and citrus pearls 7€

Pork sirloin with xarelli with ginger sorbet 7€

Ecological cherries soup with goat yogurt ice cream 7€

Chocolate 'sin' with hazelnuts ice cream 6€

'Catanies' mousse with cocoa ice cream 6€

Assorted of cheese with jams 10€

Vat included

