


• Vegetarian dishes	Vegetables <i>Salads</i>	Soups <i>Rice</i> Stews	Eggs Pasta	Fish Seafood	Meat	
Mediterranean	<ul style="list-style-type: none"> • 100 Courgette salad with goat cheese 9.50 • 101 Tomato medley with ventresca tuna 10.20 • 102 Hummus, baba ghanoush and guacamole 9.90 • 103 Garden salad 9.50 • 105 Fried Padrón peppers 8.90 • 106 Sautéed vegetables and mushrooms 10 • 107 Roasted peppers salad 10.20 	<ul style="list-style-type: none"> • 111 Lentil stew with vegetables and herbs 10 112 Fricandó (beef and mushroom stew) 13 113 Brothy rice with brown crab (2 pax) 33 114 Brothy rice with velvet crab 15 116 Pochas (beans) with clams 13 117 Escudella (Catalan soup) 9.80 	<ul style="list-style-type: none"> • 121 Pumpkin ravioli with mushroom sauce 10.80 • 123 Truffle and foie gras cannelloni 13.50 124 Penne alla bolognese 9.40 125 Tagliatelle with shrimp and chili pepper 12 126 Fried eggs with sliced potatoes and foie gras 13.60 127 Eggs, fried potatoes and chistorra sausage 11.10 	<ul style="list-style-type: none"> 131 Santurce-style monk fish tail 18 132 Skate with beurre noir, capers and olives 14 133 Grilled Galician razor shells 10.50 134 Grilled Norwegian salmon 13 135 Grilled squid with asparagus 14 136 Steamed Galician mussels 11 	<ul style="list-style-type: none"> 141 Iberian ham shavings 19 142 Traditional roast lamb 18.50 143 Botifarra sausage with Santa Pau beans and foie gras 12.45 144 Hamburger with mushroom sauce 12 145 Sirloin with Béarnaise sauce 20 146 Galician beef picanha 15 	
World	<ul style="list-style-type: none"> • 200 Vegetable rolls 9.50 • 201 Vegetable tempura 10.60 • 202 Vegetable curry with soy 11.50 203 Antipasto 9.20 204 Vegetable Ramen 8.50 205 Clam Miso soup 9.50 	<ul style="list-style-type: none"> • 211 Vegetable couscous 11.50 212 Vegetable couscous with lamb 14 213 Fried rice with chicken and shrimp 10.40 214 Wild boar civet (stew) 17 	<ul style="list-style-type: none"> 222 Yakisoba noodles with shrimp 10.75 223 Spicy noodles 9.75 224 Meat Gyozas (4 pcs.) 7.10 	<ul style="list-style-type: none"> 231 Wild salmon tartare 18 232 Mixed ceviche 12 233 Nikkei ceviche 12 	<ul style="list-style-type: none"> 241 Thai chicken curry (spicy) 14.75 242 Yakitori chicken 12.30 243 Peking ribs 14.50 	
Charcoal grill	<ul style="list-style-type: none"> • 300 Green asparagus with romesco sauce 9.80 	<ul style="list-style-type: none"> 311 Arroz montañés (rice with meat) 18.50 312 Arroz a la marinera (rice with seafood) 18.50 313 Provolone with tomato and basil 9.50 314 Artichokes with clams and cured ham 16 	<ul style="list-style-type: none"> 321 Fideuà (noodles with seafood) 16.50 	<ul style="list-style-type: none"> 331 Charcoal-grilled octopus 22 332 Charcoal-grilled Argentine red shrimp 12.50 	<ul style="list-style-type: none"> 341 Iberian pork rack (for two) 37 	
Desserts <ul style="list-style-type: none"> 10 Tarte Tatin 7.10 11 Mille-feuille with forest fruits 7.90 12 Tiramisù 7.10 14 Chocolate 7.30 15 Fruit salad with orange juice 4.60 16 Ice cream 4.60 17 Cheesecake 6.30 18 Mascarpone maki 7 19 Crema catalana (Catalan crème brûlée) 6.30 20 Assortment of cheeses 9.80 21 Lemon pie 6,80 		Natural juices <ul style="list-style-type: none"> 1 Carrot, apple and mint 5.20 2 Kiwi, pineapple and mint 5.20 3 Orange and carrot 5.20 4 Lemon, ginger and mint 5.20 5 Banana, grape and apple 5.20 6 Papaya, grapefruit, raspberry, and lime 6.20 7 Orange, carrot and ginger 5.20 		100% organic cold-pressed juices by Loup & Filles (no HPP) 5.95 <ul style="list-style-type: none"> 1 LUNA: beet, carrot, apple, ginger and lemon 5.95 2 ALMA: kale, apple, cucumber, celery and lemon 5.95 3 MAIA: pineapple, apple, cucumber, lemon and mint 5.95 5 SIENNA: watermelon, apple, lemon and mint 5.95 6 INDIA: carrot, orange, apple, lemon, ginger and fresh turmeric 5.95 7 MARA: apple, celery, lemon and coriander 5.95 € 		Bread 1.10 <div style="text-align: center;">  </div>