

# The Menu

All dishes are design  
to be shared  
in the center of the table

## TO SHARE

Toasted coca bread with our Can Peret herb butter €4.5

## FRESH & LIGHT

Citrus salad with orange and grapefruit, feta cheese, Kalamata olives, honey and lemon thyme €12.5

Seasonal tomatoes dressed with smoked mackerel, ajoblanco, capers, fresh basil and a touch of lime €17

Marinated tuna cubes with pickled onion and fennel, and a light soy and sesame vinaigrette €16

Sobrasada brioche with mountain honey, baldat cheese and roasted pear €13.5

## WARM & INDULGENT

Potatoes with truffle sauce, gratinated with cow's milk cheese €12

Grilled green asparagus with a veil of Iberian pork jowl, fresh curd cheese, egg yolk and caramelised Brunyola hazelnuts €10.5

Wind fritters filled with sweet butifarra sausage, caramelised apple and spicy chilli oil €12

Steak tartare with seared foie gras, candied orange peel and truffle €17

## FROM THE SEA

Sea bass Fish & Chips with lime zest €16

Small casserole of black-eyed beans with baby octopus and cod cubes €25

Octopus with Iberian pork jowl, kimchi parmentier and poached egg €29

Rice with zamburiñas, baby cuttlefish, prawns and kimchi mayonnaise €26

## FROM THE LAND

Slow-cooked pork belly with oriental sauce, carrot purée and pickled salad €15

Grilled entrecôte with Café de Paris butter sauce and grilled baby gem lettuce glazed with butter and soy €25

Rice with Iberian pork, black trumpet mushrooms and smoked paprika aioli €20

