

## Starters

Salted anchovy fillet with extra virgin olive oil, 6 u.	19,80
Salted Iceland cod fritters, 6 u.	19,80
Roasted chicken & stewed meat croquettes, 6 u.	18,00
Marinated monkfish liver mi-cuit with sake & lime	16,00

## In autumn

from Can Fisas & Cal Rosset from Baix Llobregat

Endive and celery with <i>romesco</i> sauce, anchovi, tuna & pomegranate	18,00
Cod tartar and haricot beans salad	20,00
Autumn vegetables: broccoli, pumpkin & cauliflower. Battered or grilled.	19,00

## Spoon dishes

Fish soup with thin vermicelli noodles & fish chunks	18,00
<i>Ganxet</i> white beans with sea cucumbers	41,00

## Shellfish

Maricos Laureno from Cambados

Mussels with white wine & pink pepper	17,00
One oyster from Galicia with <i>xarel·lo</i> grape juice & vinegar pearl	6,00

## Seafood

Peixos Montia from Unió market, Poblenou

White shrimp from la Barceloneta with garlic sauce <i>al ajillo</i>	19,00
Battered squid with sliced onions	27,00
Mediterranean cuttlefish shavings, black sausage and bacon with fried egg	23,00
Grilled sea cucumbers from Benicarló with iberian pork belly	56,00
Steamed caramote prawn from La Ràpita	35,00
Octopus, mashed sweet potato & <i>sobrassada</i> (Majorcan pork with paprika)	26,00
Sautéed baby squids from La Ràpita	34,00
Friyng mix of squid, white shrimps & baby squid	34,00

## One piece of bread:

2,70

Farm bread. Toasted with tomatoe. Toasted with *allioli*. Toasted gluten free

## Rice casserole made

del Molí de Rafelet del Delta de l'Ebre

Fisherman's cuttlefish style with fish cheeks, mussels & broccoli	28,00
Autumn forest in broth with wether & mushrooms	29,00
Autumn vegetable of pumpkin, quince & sweet potato	26,00
Seafood paella with squid, shrimp and mussels - minimum 2 servings	31,00

## Vermicelli noodles

Pastes Sanmartí from Vallès

Roasted with <i>all i oli</i> in the Cambrils style	22,00
Traditional fisherman's dish with monkfish & cuttlefish.	26,00
Cuttlefish <i>fideuàda</i> from la Safor with small prawn & mussels - minimum 2 servings	27,00

## Meat

Cal Tomàs from Pyrenees

Catalan suckling goat from La Noguera with rosemary & baked potatoes	35,00
Live... organic cow steak tartare	28,00
Organic cow sirloin with black pepper, fries & Piquillo peppers confit	40,00
Three roasted chicken, pork & beef traditional cannelloni Barcelona style	22,00
Organic <i>xisqueta</i> lamb stuffed catalan style	29,00

## Salt cod from Iceland

Perelló 1898 from Eixample

Fried with <i>piquillo</i> peppers, garlic & paprika	32,00
At charcoal grill with garlic mousseline Josep Mercader (el Motel Empordà)	32,00
Steamed with orange sauce & mashed pumpkin	32,00
Three different variations of cod: charcoal grill, steamed & fried and baked	45,00

## Wild fish from the catalan auction

Grilled red scorpionfish from Cambrils - minimum 2 servings	500 gr.	99,00
Sole from L'Ampolla a la meunière - whole piece	250 gr.	36,75
Seabass from la Ràpita in a Delta salt crust - minimum 2 servings	500 gr.	93,00
Monk-fish from Cantabric in Serrallo style, flambé with almonds & bacon	250 gr.	36,00
Fried brill from Llançà - whole piece	500 gr.	78,50

## One side dishe:

9,00

Lettuce and onion. Sautéed spinach. Mashed potato. French fries