Starters

Salted anchovy fillet with extra virgin olive oil, 6 u.	21,60
Fried anchovy bones	9,00
Salted Iceland cod fritters, 6 u.	24,00
Marinated monkfish liver mi-cuit with sake & lime	15,00

In summer

from Can Fisas & Cal Rosset from Baix Llobregat

Endive and celery with *romesco* sauce, anchovi, tuna & olives	19,00
Cod tartar and haricot beans salad	23,00
Coll de dama figs with ham & goat cheese	23,00
Marinated large onion, colorful cherry tomatoes & sage	19,00
Fried Arousa peppers from Llobregat	17,00
Three diferent Summer mushrooms from Catalunya sautéed	27,00
Sautéed mushrooms with catalan sausage, pork belly and a poached egg	22,00

Spoon dishes

Fish soup with thin vermicelli noodles & fish chunks	18,00
White beans with sea cucumbers	35,00

Shellfish

Maricos Laureno from Cambados

Fine clams from Galicia with Manzanilla with garlic & parsley	38,00
Cockles from Galicia with olive oil, pepper & lemon	31,00
Mussels with white wine & pink pepper	17,00
One oyster from Galicia with grape juice	6,50
Shells mix with clam, cockle & mussel	31,00

Seafood

Peixos Montia from Unió market, Poblenou

White shrimp from la Barceloneta with garlic sauce ***al ajillo***	24,00
Battered squid with sliced onions	30,00
Small cuttlefish from Alcanar sautéed *brutesca* style (natural)	32,00
Mediterranean cuttlefish shavings, black sausage and bacon with fried egg	26,00
Grilled sea cucumbers from Benicarló with iberian pork belly	48,00

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 & peas		29,00
Black of elegant cuttlefish & canana with zucchini		30,00
Red of perfectly salted cod, tomato & Piquillo peppers		27,00
Porcine with cutlet, catalan sausage, pork belly and zucchini		27,00
Seafood paella with squid, white shrimp and mussels - minimum 2 servings		33,00

Vermicelli noodles — Pastes Sanmartí from Vallès

Traditional fisherman's dish with monkfish & cuttlefish.		27,00
Cuttlefish *fideuàda* from la Safor with red shrimp & mussels - minimum 2 servings		30,00

Meat — Cal Tomàs from Pyrenees

Catalan suckling goat from La Noguera with rosemary & baked potatoes		38,00
Live... organic cow steak tartare		28,00
Organic cow sirloin with black pepper, fries & Piquillo peppers confit		42,00

Salt cod from Iceland — Perelló 1898 from Eixample

Fried with piquillo peppers, garlic & paprika		35,00
At charcoal grill with garlic mousseline Josep Mercader (el Motel Empordà)		35,00
At low temperature with broadbeans, pork belly & jurvert sauce		35,00
Three diferent variations of cod: charcoal grill, steamed & fried and baked		48,00

Wild fish from the catalan auction

Grilled sardines from Burriana above bread sand, tomatoes and onions		22,00
Battered fresh anchovies from la Barceloneta		22,00
Small Fried fishes with megrim, sardines & fresh anchovies		31,00
Fried megrim from Barceloneta	250 gr.	29,50
Sole from L'Ampolla a la meunière - whole piece	250 gr.	46,00
Seabass from la Ràpita in a Delta salt crust - minimum 2 servings	500 gr.	89,00
Grilled red scorpionfish from Cambrils - minimum 2 servings	500 gr.	103,50
Dorada from Vilanova in the oven - minimum 2 servings	500 gr.	96,50
Monk-fish from Tarragona in Serrallo style, flambé with almonds & bacon	250 gr.	49,00
Turbot from Roses with *pil-pil* sauce - minimum 2 servings	500 gr.	97,50
Fried brill from Llançà - whole piece	500 gr.	88,00
John Dory from l'Ametlla with browned butter sauce - minimum 2 servings	500 gr.	102,50

One side dish: 9,00

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