

Chicken croquette, anchovy butter and baby gem leaves <i>(unit)</i>	3,5
Truffled <i>biquini</i> croquette	3
Caramelized onion omelette	7
Potatoes <i>al caliu</i> omelette	12
Deep fried calamari	17
Pickled melon with <i>llardons</i>	6
Cod fritters (4 fritters)	7
Squid and pork belly “catalan niguri”	7
Flamed tuna belly and sea urchin “catalan niguri”	11
Catalan bread with spread tomato	6
Table bread	3

Cod brandade with green beans, pickled cauliflower, and grated horseradish	16
Leek puff pastry “La Gargola del Miracle” cream cheese	15
Catalan roast lasagna gratin with mix of cheeses from “Mas d’erols and O’xortical”	14
<i>All i pebre</i> steak tartar with smoked butter	24
“Pierre Koffmann” pig trotter	26
Cubist chicken served in two courses: Crispy thigh, french fries and cannelloni <i>(recommended for two)</i>	38

Oyster with scrambled eggs	8
Green beans and mashed potatoes with <i>Botifarra de perol</i>	14
<i>Escalivada</i> , home made	13
Snails with sautéed <i>sobrassada</i> and <i>allioli</i>	17
Turbot, <i>pil pil</i> sauce and roasted potatoes side dish	s/m
Tuna belly <i>fricandó</i> with mushrooms	24
Red mullet with black olive sauce <i>olivada</i> and roasted tomato	28
Homemade pork sausage with <i>Mongetes del ganxet</i> (local beans) and potatoes	15
T-Bone steak · Cal Tomàs <i>Side dish of french fries and green salad.</i>	75
T-Bone steak Butcher Moisés selection <i>Side dish of french fries and green salad.</i>	s/r

Cod <i>xatonada</i> , tuna with pepper, tomatoes, anchovy and black olive	14
<i>Kokotxas</i> with pil pil sauce and <i>ganxet</i> beans	26
Two artichoke hearts, stuffed with tuna and caviar	36
Cal Jordi’s <i>callos</i> and <i>trippa</i> Rossi style	16
Chickpeas with cod and a <i>poti-poti</i> of cod tripe, pig’s nose & ear and rooster’s comb	15
Veal <i>fricandó</i> with <i>parmigiana</i>	17

### *we cook game season*

Pickled gray partridge and mushrooms, accompanied from a bowl with ganxet beans	18
Game and foie terrine	14
Pheasant <i>pilota</i> with its broth and chickpeas	15
Wild boar ravioli with its background	15
Hare <i>a la cullera</i>	16
Venison loin with pumpkin and cranberry sauce	24
Grilled red mullet paella	24
<i>Nyores</i> and saffron rice with langoustines	26
Ripoll <i>senyoret</i> paella with mushrooms	22
Hare rice with artichokes	26

## GAME ESCUDELLA

Catalan escudella made with game meats.

72 hours of cooking that result in two courses.

### **Meats:**

*Stuffed partridge, wild boar cheek, deer loin, black sausage hare, pheasant pilot and stewed duck*

### **Vegetables:**

*Autumn and winter tubers, potatoes, black turnip, oyster plant, yellow beet and carrot.*

48 €