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| Chicken croquette, anchovy butter and baby gem leaves <i>(unit)</i> | 3,5 |
| Caramelized onion omelette  | 7   |
| Deep fried calamari   | 17  |
| Cod fritters <i>(4 fritters)</i>                                    | 7   |
| Grilled white asparagus with tomato and olive <i>romesco (unit)</i> | 8   |
| Squid and pork belly “catalan niguiiri”                             | 7   |
| Flamed tuna belly “catalan niguiiri”                                | 11  |
| Catalan bread with spread tomato                                    | 6   |
| Table bread   | 3   |

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| Cod brandade with green beans, pickled cauliflower, and grated horseradish                                   | 16 |
| Leek puff pastry “La Gargola del Miracle” cream cheese   | 15 |
| <i>All i pebre</i> steak tartar with smoked butter   | 24 |
| Cal Jordi’s <i>callos</i> and <i>trippa</i> Rossi style  | 16 |
| “Pierre Koffmann” pig trotter  | 26 |
| Cubist chicken served in two courses: Crispy thigh, french fries and cannelloni <i>(recommended for two)</i> | 38 |

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|---|-----|
| Oyster with scrambled eggs  | 8   |
| Green beans and mashed potatoes with <i>Botifarra de perol</i>                          | 14  |
| <i>Escalivada</i> , the best vegan dish in Catalan and world cuisine                    | 16  |
| Snails with sautéed <i>sobrassada</i> and <i>allioli</i>                                | 17  |
| Tuna belly <i>fricandó</i> with mushrooms   | 24  |
| Turbot with roasted potatoes  | s/m |
| Red mullet with black olive sauce <i>olivada</i> and roasted tomato                     | 28  |
| Homemade pork sausage with <i>Mongetes del ganxet (local beans)</i> and potatoes        | 15  |
| Moisés secret <i>(Our butcher beef cut with french fries and roasted lettuce heart)</i> | 29  |

## THREE CATALAN PASTAS

|   |    |
|---|----|
| Macaroni gratin with roasted chicken, pork and beef | 15 |
| Noodles <i>a la cassola</i> with rib                | 13 |
| Two cannelloni                                      | 17 |

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|---|----|
| Cod <i>xatonada</i> , tuna with pepper, tomatoes, anchovy and black olive | 14 |
| Grilled cod with chickpeas and garlic                                     | 17 |
| <i>Kokotxas</i> with pil pil sauce and <i>ganxet</i> beans                | 26 |
| Artichoke heart stuffed with Almatret rabbit                              | 15 |

## Now we cook stuffed

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|---|----|
| Tomato stuffed with a tartar of marinated sardines and raw almond sauce | 12 |
| Farmer pâté en croûte, with chicken, sausages and smoked eel            | 14 |
| Lobster and shrimp “Raviolot” with a spicy mussel <i>suquet</i>         | 16 |
| Squid dish stuffed with peas and potatoes                               | 24 |
| Stewed beef shank with cream-stuffed morels                             | 25 |

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| Grilled red mullet paella                        | 24 |
| <i>Nyores</i> and saffron rice with langoustines | 26 |