

Chicken croquette, anchovy butter and baby gem leaves <i>(unit)</i>	3,5
Caramelized onion omelette	7
Deep fried calamari	17
Cod fritters with tomato <i>a l'all cremat</i> <i>(4 fritters)</i>	7
1/2 pâté en croûte <i>de pagès</i>	8,5
Pumpkin cream and smoked chantilly cappuccino	4
Squid and pork belly “catalan niguirí”	7
Cured tuna belly “catalan niguirí”	11
Catalan bread with tomato	6
Bread service	3

Oyster with scrambled eggs	8
Green beans and mashed potatoes and <i>Perol</i> sausage	14
<i>Escalivada</i> , the best vegan dish of the Catalan and world's cuisine	16
Snails with sautéed <i>sobrassada</i> and <i>allioli</i>	17
Tuna belly <i>fricandó</i> with mushrooms	24
Wild fish <i>a la catalana</i>	s/m
Homemade pork sausage with <i>samfaina</i> and potatoes	15
Lamb ribs with potatoes and aioli	27
Moisés secret <i>(Our butcher beef cut with french fries and salad)</i>	29

Vegetable hors d'oeuvres salad with cheese <i>romesco</i>	14
Lobster and shrimp “Raviolot” with a spicy mussel <i>suquet</i>	16
Mushroom dish <i>(consult with the team)</i>	14 / 28
<i>Kokotxas</i> with pil pil sauce and <i>ganxet</i> beans	26
The <i>mar i muntanya</i> you've never tried: Roasted sweetbreads, tuna belly, figs and capers	22

ESCUDELLA DEL MAR del bambú al plat

Rock fish, crayfish, scampi meat ball, mussels, seacucumber, cuttlefish, prawn, oyster, tuna sausage...

...*galets*, potatoes, carrots, fennel and beans...

.....all served with a fish and seafood broth ;)

**And a cod brandade toast*

45 €

now we cook beans

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

three catalan pastas

Gratinated macaronis with roasted chicken, pork and beef	15
Noodles <i>a la cassola</i> with rib	13
Two cannellonis	17
Grilled red mullet paella	24
<i>Nyores</i> and saffron rice with langoustines	26

Lentils with shredded duck and pickled foie <i>a banda</i>	17
Beef <i>capicua</i> with chickpeas	22
Cod and pig's ear <i>a la llauna</i> with <i>ganxet</i> beans	24