

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
Squid and pork belly "catalan niguiiri"	7
Cured tuna belly "catalan niguiiri"	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

Pickled foie salad with lentils and artichokes	16
Lobster and shrimp "Raviolot" with a spicy mussel <i>suquet</i>	16
<i>Kokotxas</i> and <i>ganxet</i> beans	26
The <i>mar i muntanya</i> you've never tried: Roasted sweetbreads, tuna belly, persimmon, capers and truffle duxelle	22

GAME ESCUDELLA

*Catalan escudella made with game meats
72 hours of cooking that result in two courses*

Meats:

Partridge, wild boar cheek, deer loin, black sausage hare, pheasant pilot and duck

Vegetables:

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

three catalan pastas

Cod brandade, green beans, pickled cauliflower, and grated horseradish	16
Caramelized cabbage puff pastry and cheese sauce	15
Cod and pig's ear <i>a la llauna</i> with <i>ganxet</i> beans	24
<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

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

48 €

now we cook game season

Wood pigeon and mushroom rice	27
Wild mallard duck casserole with roasted onion, tomato, plums and pine nuts	27
Partridge stewed with cabbage and thyme	19/ 34
The Perigord style hare <i>à la royale</i>	28/ 48