

Platillos i tapes

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
4 faves <i>a la catalana</i> (broad beans with black sausage and pork belly)	8
Squid and pork belly “catalan niguiiri”	7
Cured tuna belly “catalan niguiiri”	11
Catalan bread with tomato	6
Bread service	3

Clàssics

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

Brasa

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>alloli</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

Three catalan pastas

Gratinated macaronis with roasted chicken, pork and beef	15
Noodles <i>a la cassola</i> with rib	13
Two cannellonis	17

Arròs

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

Efímers

Pickled foie salad with lentils	14
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
Wild mallard duck casserole with roasted onion, tomato, plums and pine nuts	27

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

48 €

now we cook with truffle

<i>Trinxat</i> : cabbage, potato, pork belly and truffle	22
Artichokes, peas, potato with truffle and truffled meatball	18
Wood pigeon and mushroom rice	27