



Starters

Homemade Iberian “croquetas”

11,70€

Board of local charcuterie, with coca bread and tomato

12,70€

Mini cannelloni stuffed with “Wagyu” with double cream cheese
and its juice

14,70€

Egg cooked at low temperature, peas from “El Maresme”,
ham juice and “botifarra”

13,70€

Salad with artichokes, asparagus and organic tomato

12,70€

“Vichyssoise” of calçots with diced cod confit
in garlic oil

13,50€

Carxofes amb salsa verda acompanyades dels seus xips

13,50€

Artichokes in green sauce with crisps

14,70€

Wagyu steak tartar, Dutch mustard and pickles

17,50€

Spoon, fish and meats

Seafood dry rice

23,50€

Squid and calamary rice

21,70€

Ceps and truffle creamy rice

22,50€

Turbot at “Donostiarra” style, baked potato
and vegetables

24,70€

Seabass, cauliflower purée, garlic and piparras

23,50€

Santa Clara’s grilled fish

25,70€

“Picantón” stewed in the old way
with pine nuts and raisins

16,70€

Roast lamb back from our Chef

21,70€

Beef tenderloin, whisky sauce, potato terrine and foie

23,50€

Dessert

Lemon pie

6,50€

Chocolate textures

6,50€

Homemade cheesecake

5,70€

Ice-cream selection

6,50