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