

snacking

	unit
Selection of olive	4,25€
Our gilda (olive, anchovy , piparra and Orange)	4,15€
Oyster from Delta del Ebro	5,40€
Cantabrian anchovy served with toast and smoked butter	3,30€
Smoked cod on toast with tomato and romesco sauce	5,85€
Toast bread with tomato	2,95€
Vilanova's red shrimp fritter with kimchi mayonnaise and trout caviar	4,50€
Creamy rock squid croquette	3,30€
Barceloneta bomb with Cal Rovira's botifarra del perol	5,30€

to share

	½ portion	portion
Deep fried squid with citrus mayonnaise	9,50 €	16,00€
Octopus with confited potatoes and paprika from la Vera	13,50€	24,50€
Steamed mussels in rosmery flavor	10,00€	16,00€
Picked anchovy with gordal olive and Orange	8,50€	16,50€

starters

Russian salad with prawns and piparra mayonnaise	8,10€
Garden tomato with salmorejo, smoked sardine and watermelon	13,20€
Grilled octopus salad with mango, avocado, apple and kimchi mayonais	22,00€
Our version of macaroni alla cardinal with king prawns and white prawns from Barceloneta	13,20€
Fried eggs with prawns, Cal Rovira sobrasada and fried potatoes	17,60€

VAT included • 10% surcharge on the terrace

rice and paella

Price per portion / minimum 2 portion



Paella with shrimp, prawns from Vilanova and mussels	26,00€
"Señorito" rice with squid, fresh fish from the auction Markets and shrimp	25,50€
Rice with blue crab from Delta del Ebro and cuttlefish from Vilanova	23,50€
Rice with free-range chicken, "perol" sausage and mushrooms	24,50€
Roasted vegetable paella with black chanterelle mushroom	23,50€
Black rice with cuttlefish, roasted vegetables and chestnut oyster mushrooms	25,50€
Vermicelli paella with Dublin Bay prawn and allioli	24,50€

la cocina

Wild fish from the fish market (choose a side)

ask us

- ... wild asparagus and romesco sauce
- ... stewed potatoes in fisherman's suquet
- ... light vegetable pickle
- ... Donostiarra style

Balfegó tuna tartare marinated in ponzu, creamy avocado and trout caviar	24,00€
Monkfish and squid "suquet" with mussels and saffron allioli	28,50€
Beef tenderloin with chips and gravy with black trumpet mushrooms	27,00€
Slow-cooked lamb with plums, raisins, pine nuts and creamy Jerusalem artichoke	24,30€

Ask us about food allergens or intolerances.

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