

Starters

	portion	½ portion
Red Tuna fish and Salmon Tartar dressed with vinaigrette of vegetables	23,00€	12,00€
Salt cured Foie with diverse uncommon preserves	22,50€	12,00€
Lettuce sprout salad with marinated watermelon, Mahón cured cheese and "Torrezno" bacon chips	14,50€	8,00€
Fish market "Ceviche" Catalan tyle	17,70€	9,60€
Beef, pig's feet and prawns in carpaccio, pickled mushrooms and sprouts and arugula	17,00€	9,00€
"Ajo blanco" Hazelnut and garlic cold soup with duck ham, grapes, fresh wheat and wine "amontillado" flavour	15,75€	8,75€
.... We suggest you accompany it with a glass of sherry wine	3,50 €	
Lettuce Salad with crispy Prawns, Ratafia jelly, Parmesan cheese ice-cream and diced quince with Arbequina Oil of Crusells	15,50€	10,50€
Red Prawn Carpaccio of Tarragona with walnut oil, black salt and yuca xips	25,50€	13,50€
"Espardeña" untraditional, with Roasted vegetables and anchovies	16,75€	8,65€
Rye bread flatbread with Black Sausage, confit onion with pink pepper and cheese gratin	14,75€	8,25€

FOR SALE:

Sachet with Oil 0.5 lt (100% Arbequina) Crusells from the Selva del Camp and "Negreta" hazelnuts 125 gr native to the region toasted in an artisanal way..... €21

1st Bread service included. (Repetition of bread €1.25 per person)
We have formal training in allergens and intolerances. If you have any questions, contact us.

IVA included

Main courses

fish

Creamy rice from Delta with Oysters and clams with minced carquiñolis, saffron and black garlic	22,00€
Monkfish to sailors style garlic sauce	23,00€
Baked Cod fish with Blue cheese sauce, Almonds toasted and sweet potato	21,00€
Supreme Turbot dressed with mild "Tarragona Romesco", Clams and Santa Pau beans	25,90€
Fish market	Market price

meat

Crunchily wrapped of Ox Tail dressed with Priorato red Wine and spices sauce	19,75€
Rabbit shoulders stewed with Old Mustard like grandma made them	18,50€
Duck Magret "tataki style" with its crispy fat "Dos Deus" vermouth sauce and orange juice	20,75€
Veal Filet with Black Truffle sauce with potato and Emmenthal cheese cake	26,60€
Baby goat cooked at low temperature with fresh figues and old wine sauce	25,50€

ASK about our TASTING MENU (€50/pers. VAT INCLUDED)

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