



COLD

● Marinated salmon with crème fraîche	13,6
● Cod 'esqueixada'	11,1
● Olivier salad	11,4
● ● Green salad with seeds	11,5
● Grilled pepper with cod	14,9
● ● Guacamole with nachos	9,4
● ● Hummus with crispy vegetables	9,3
● Balfegó tuna tartare with avocado	18,7
● Smoked sardine	11,1
● Anchovies from Vinaròs	11,2
● Mussels with vermouth vinaigrette	11,1
● Oyster from the Delta de l'Ebre	4,1
● Oyster ceviche	5,0
● Balfegó tuna carpaccio with 3 dressings	18,7
● Beef carpaccio and parmesan sauce	20,8
● Coca with Balfegó tuna	6,0
● Coca with anchovies from Vinaròs	5,2
● Coca with smoked sardine	5,5
● Iberian acorn-fed ham	20,8
● Organic cheeseboard	18,4
● ● Cachonditas Olives	4,1

RICES

● Creamy rice with blue crab from the Delta de l'Ebre	21,0
● Rice with baby cuttlefish and its ink	21,0
● Rice with seafood	21,0
● Rice with lobster	27,0
● Surf and turf rice with organic Iberian ham veil	22,0
● Rice with duck and mushrooms	22,0
● ● Vegetable rice with grilled leek	21,0
Rossos noodles	19,0

GRILLED

● Organic veal burger	13,6
● Roasted Duroc pork ribs	18,8
● Iberian pork fillet	20,5
● Matured beef tenderloin	25,9
● T-bone steak, 1Kg Recommended 2 people	59,0
● Octopus leg	19,8
● Mediterranean squid	19,5
● Wild seabass with vegetables and citrus vinaigrette	19,9
● Sardines	10,3
● ● Km0 vegetables	17,7
● ● Organic avocado with pico de gallo and vegetable ceviche	11,1
● ● Organic oyster mushroom and hazelnut	7,9
● Artichokes with Iberian shavings	16,3

HOT

● Prawns with garlic sauce	13,5
● Pulled pork brioche	10,4
● Padrón peppers	5,3
● Adolfina's meatballs	12,3
● Herminia's pork in sauce	11,5
● Our torrezno	5,8
● Eggs with Iberian acorn-fed ham	12,7
● Eggs with organic blood sausage with onion	12,4
● Bravas with iberian minced chorizo	6,9
● Andalusian-style Mediterranean squid	17,7
● Fried squid rings	13,9
● Crispy free-range Chicken	12,2
● ● Vegetable tempura	12,7
● Iberian ham croquettes	10,0
● Roasted chicken croquettes	8,5
● Cod fritters	10,6
● Coca of matured cow tenderloin	6,0
● Coca with grilled Iberian pork fillet	5,9
● Organic blood sausage with onion	6,4
● Mussels with citrus, bay leaf, garlic and onion	13,4
● Mussels with white wine, celery, garlic and parsley	13,5
Maxicannelloni by our chef Mercè	14,5
Rigatoni Bolognese	10,0
● Bread	1,0
● Gluten-free bread	2,3
● ● Bread with garlic and olive oil	3,8
● ● Bread with tomato and olive oil	3,8

SAUCES

Romesco	1,0
● Aioli	0,8

DESSERTS

● Maria's Coffee Fritters	6,1
● Carrot cake, matcha tea and pollen	7,9
● ● Grilled pineapple with passion fruit sauce	6,9
● Bread with chocolate, oil and salt	7,3
● Homemade organic cheesecake with strawberry jam	6,7
● Brownie	6,8
● Kefir and lime ice cream with crunchy artisan biscuit	5,2
● Vanilla ice cream	5,2
● ● Fruit ice pop, lemon lime flavor	3,1
● ● Fruit ice pop, coconut and strawberry flavor	3,1



WHITE WINE

	bottle	cup
■ Aproppòsit Macabeu D.O. Terra Alta	18,00	3,30
■ Aproppòsit Malvasia	19,00	3,80
■ Aproppòsit Garnatxa Blanca D.O. Montsant	20,00	3,70
■ Aproppòsit Viognier D.O. Terra Alta	20,00	3,70
■ Aproppòsit Xarel·lo D.O. Penedès	20,00	3,70
■ Aproppòsit Garnatxa Blanca D.O. Terra Alta	21,00	3,90
■ Aproppòsit Chardonnay D.O. Penedès	26,00	
■ Excellens Verdejo D.O. Rueda	16,00	2,90
■ El Terrat D.O. Tarragona	17,00	
■ Petites estones D.O. Terra Alta	18,00	
■ Rebels de Batea D.O. Terra Alta	18,00	
■ Grimau Chardonnay D.O. Penedès	19,00	3,50
■ Torre la Moreira D.O. Rías Baixas	19,00	3,50
■ La Capilla Blanco D.O. Rueda	21,00	
■ Finca Montico D.O. Rueda	23,00	
■ Lagar de Cervera D.O. Rías Baixas	23,00	
■ Les Brugueres D.O.Q. Priorat	28,00	
■ Pazo de San Mauro D.O. Rías Baixas	28,00	

RED WINE

	bottle	cup
■ Aproppòsit Garnatxa Negra D.O. Montsant	20,00	3,70
■ Aproppòsit Trepàt D.O. Conca de Barberà	22,00	4,00
■ Aproppòsit D.O.Q. Priorat	24,00	4,10
■ Excellens Cuvée Especial D.O.CA. Rioja	18,00	3,30
■ Finca San Martín D.O. Rioja	18,00	3,30
■ Condado de Oriza D.O. Ribera del Duero	20,00	3,70
■ El Senat del Montsant D.O. Montsant	23,00	
■ LAN 7 metros D.O.CA. Rioja	23,00	
■ Viña Mayor Crianza D.O. Ribera del Duero	23,00	
■ La Capilla Crianza D.O. Ribera del Duero	24,00	
■ Trus Ageing D.O. Ribera del Duero	24,00	
■ Les Brugueres D.O.Q. Priorat	30,00	
■ Marqués de Vargas Reserva D.O. Rioja	34,00	
■ Tinto de verano With lemon or soda		4,30

ROSÉ WINE

	bottle	cup
■ Aproppòsit Garnatxa Negra D.O. Montsant	20,00	3,70
■ Aproppòsit Ancestral Rosé Ancestral	25,00	
■ Flors i Violes D.O. Tarragona	17,00	3,10

SANGRIA

	pitcher	cup
■ Wine sangría	14,00	4,80
■ Cava sangría	18,00	

SPARKLING

	bottle	cup
■ Aproppòsit Brut Nature Grand Reserve D.O. Cava	24,00	3,70
■ Aproppòsit Ancestral Rosé Ancestral	25,00	
■ Reverté Electe D.O. Cava	24,00	
■ Pere Ventura Vintage D.O. Cava	39,00	
■ Gran Juvé & Camps D.O. Cava	41,00	
■ Gramona Ca La Mar Mustillant D.O. Penedès	17,00	
■ ■ Frexinet Alcohol-free	17,00	