



COLD

■ Marinated salmon with crème fraîche	12,9
■ Cod 'esqueixada'	10,5
■ Olivier salad	10,8
■ ■ Green salad with seeds	10,9
■ Grilled pepper with cod	14,5
■ ■ Guacamole with nachos	8,9
■ ■ Hummus with crispy vegetables	8,8
■ Balfegó tuna tartare with avocado	17,8
■ Smoked sardine	10,5
■ Anchovies from Vinaròs	10,6
■ Mussels with vermouth vinaigrette	10,5
■ Oyster from the Delta de l'Ebre	3,9
■ Oyster ceviche	4,7
■ Balfegó tuna carpaccio with 3 dressings	17,8
■ Beef carpaccio and parmesan sauce	19,8
■ Coca with Balfegó tuna	5,9
■ Coca with anchovies from Vinaròs	4,9
■ Coca with smoked sardine	5,2
■ Iberian acorn-fed ham	19,8
■ Organic cheeseboard	17,5
■ ■ Cachonditas Olives	3,9

RICES

■ Creamy rice with blue crab from the Delta de l'Ebre	19,9
■ Rice with baby cuttlefish and its ink	19,8
■ Rice with seafood	19,9
■ Rice with lobster	26,0
■ Surf and turf rice with organic Iberian ham veil	20,5
■ Rice with duck and mushrooms	20,8
■ ■ Vegetable rice with grilled leek	19,8
Rossos noodles	18,0

GRILLED

■ Organic veal burger	12,9
■ Roasted Duroc pork ribs	17,9
■ Iberian pork fillet	19,5
■ Matured beef tenderloin	25,8
■ T-bone steak, 1Kg Recommended 2 people	58,0
■ Octopus leg	19,5
■ Mediterranean squid	18,5
■ Wild seabass with vegetables and citrus vinaigrette	18,9
■ Sardines	9,8
■ ■ Km0 vegetables	16,8
■ ■ Organic avocado with pico de gallo and vegetable ceviche	10,5
■ ■ Organic oyster mushroom and hazelnut	7,5
■ Artichokes with Iberian shavings	15,5

HOT

■ Prawns with garlic sauce	12,8
■ Pulled pork brioche	9,9
■ Padrón peppers	5,0
■ Adolfina's meatballs	11,7
■ Herminia's pork in sauce	10,9
■ Our torrezno	5,5
■ Eggs with Iberian acorn-fed ham	12,0
■ Eggs with organic blood sausage with onion	11,8
■ Bravas with iberian minced chorizo	6,9
■ Andalusian-style Mediterranean squid	16,8
■ Fried squid rings	13,5
■ Crispy free-range Chicken	11,6
■ ■ Vegetable tempura	12,0
■ Iberian ham croquettes	9,5
■ Roasted chicken croquettes	8,0
■ Cod fritters	10,0
■ Coca of matured cow tenderloin	5,9
■ Coca with grilled Iberian pork fillet	5,8
■ Organic blood sausage with onion	6,0
■ Mussels with citrus, bay leaf, garlic and onion	12,7
■ Mussels with white wine, celery, garlic and parsley	12,8
Maxicannelloni by our chef Mercè	13,8
Rigatoni Bolognese	9,5
■ Bread	0,95
■ Gluten-free bread	2,1
■ ■ Bread with garlic and olive oil	3,6
■ ■ Bread with tomato and olive oil	3,6

SAUCES

Romesco	0,95
■ Aioli	0,75

DESSERTS

■ Maria's Coffee Fritters	5,8
■ Carrot cake, matcha tea and pollen	7,5
■ ■ Grilled pineapple with passion fruit sauce	6,7
■ Homemade organic cheesecake with strawberry jam	6,9
■ Bread with chocolate, oil and salt	6,3
■ Brownie	6,4
■ Kefir and lime ice cream with crunchy artisan biscuit	4,9
■ Vanilla ice cream	4,9
■ ■ Fruit ice pop, lemon lime flavor	2,9
■ ■ Fruit ice pop, coconut and strawberry flavor	2,9



WHITE WINE

	bottle	cup
■ Aproppòsit Macabeu D.O. Terra Alta	17,00	3,10
■ Aproppòsit Malvasia	18,00	3,10
■ Aproppòsit Garnatxa Blanca D.O. Montsant	19,00	3,50
■ Aproppòsit Viognier D.O. Terra Alta	19,00	3,50
■ Aproppòsit Xarel·lo D.O. Penedès	19,00	3,50
■ Aproppòsit Garnatxa Blanca D.O. Terra Alta	20,00	
■ Aproppòsit Chardonnay D.O. Penedès	25,00	
■ ■ Excellens Verdejo D.O. Rueda	15,00	2,70
■ El Terrat D.O. Tarragona	16,00	
■ Petites estones D.O. Terra Alta	17,00	
■ Rebels de Batea D.O. Terra Alta	17,00	
■ Grimau Chardonnay D.O. Penedès	18,00	3,30
■ ■ Torre la Moreira D.O. Rías Baixas	18,00	3,30
■ La Capilla Blanco D.O. Rueda	20,00	
■ Finca Montico D.O. Rueda	22,00	
■ Lagar de Cervera D.O. Rías Baixas	22,00	
■ Les Brugueres D.O.Q. Priorat	27,00	
■ Pazo de San Mauro D.O. Rías Baixas	27,00	

RED WINE

	bottle	cup
■ Aproppòsit Garnatxa Negra D.O. Montsant	19,00	3,50
■ Aproppòsit Trepàt D.O. Conca de Barberà	21,00	3,80
■ Aproppòsit D.O.Q. Priorat	23,00	3,90
■ ■ Excellens Cuvée Especial D.O.CA. Rioja	17,00	3,10
■ Finca San Martín D.O. Rioja	17,00	3,10
■ Condado de Oriza D.O. Ribera del Duero	19,00	3,50
■ El Senat del Montsant D.O. Montsant	22,00	
■ LAN 7 metros D.O.CA. Rioja	22,00	
■ Viña Mayor Crianza D.O. Ribera del Duero	22,00	
■ La Capilla Crianza D.O. Ribera del Duero	23,00	
■ Trus Ageing D.O. Ribera del Duero	23,00	
■ Les Brugueres D.O.Q. Priorat	29,00	
■ Marqués de Vargas Reserva D.O. Rioja	32,00	
■ Tinto de verano With lemon or soda		4,00

ROSÉ WINE

	bottle	cup
■ Aproppòsit Garnatxa Negra D.O. Montsant	19,00	3,50
■ Aproppòsit Ancestral Rosé Ancestral	24,00	
■ Flors i Violes D.O. Tarragona	16,00	2,90

SANGRIA

	pitcher	cup
■ Wine sangría	13,00	4,50
■ Cava sangría	17,00	

SPARKLING

	bottle	cup
■ Aproppòsit Brut Nature Grand Reserve D.O. Cava	23,00	4,00
■ Aproppòsit Ancestral Rosé Ancestral	24,00	
■ Reverté Electe D.O. Cava	23,00	
■ Pere Ventura Vintage D.O. Cava	37,00	
■ Gran Juvé & Camps D.O. Cava	39,00	
■ Gramona Ca La Mar Mustillant D.O. Penedès	16,00	
■ ■ Frexinet Alcohol-free	16,00	

BEERS

	20cl	glass	bottle	pitch. ½
■ ■ Daura Lager			2,90	
■ Inedit Malt & wheat with spices			3,10	
■ Voll Damm Märzen, double malt			2,80	
■ AK Damm Alsatian, soft			3,20	
■ Free Damm Tostada Lager			2,80	
■ Free Damm Lemon Shandy			2,80	
■ Free Damm Lager			2,80	
■ Complot IPA With hops from Prades			3,30	
■ Malquerida Fresh red			2,80	
■ Estrella Damm Lager	1,90	2,50	2,50	3,60
■ Damm Lemon Shandy	1,90	2,50	2,80	3,70
■ Turia Amber Märzen	2,20	2,90		3,90

COCKTAILS

■ Propòsit White rum, passion fruit, cinnamon, lime, strawberry	7,00
■ Fresito Gin, strawberry, lime and mint	8,00
■ Moscow Mule Vodka, Ginger Beer, lime and mint	8,00
■ Moscow Mule	6,00
■ Cuban Mojito Soda, rum, lime and mint	8,00
■ Mojito	6,00
■ Piña colada White rum	7,00
■ Strawberry daiquiri White rum	7,50
■ Passion fruit daiquiri White rum	7,50
■ Gin & tonic Seagram's Dry	7,50
■ Gin & tonic Tanqueray	7,50
■ Gin & tonic Hendrick's Lunar	11,00
■ Gin & tonic Hendrick's Midsummer	11,00
■ Gin & tonic Hendrick's Neptunia	11,00
■ Gin & tonic Hendrick's	9,50
■ Gin & tonic Master's Pink	7,50
■ Gin & tonic Master's	7,50
■ Gin & tonic Whitley Neill Rhubarb	8,00
■ Gin & tonic Whitley Neill Blackberry	8,00
■ Gin & tonic Nordés	9,00
■ Gin tonic 25 Lolita's	8,50

VERMOUTH - SPRITZ

- Vermouth 3,90
- Aperol Spritz 6,50

COFFEE ORGANIC

- Coffee 1,60
- Grand reserve 1,70
- Milk coffee 1,80
- Cappuccino 2,70
- Irish coffee With cream and whiskey 6,90
- Scottish coffee With vanilla ice cream and whiskey 6,90

INFUSIONS ORGANIC

- Darjeeling Black tea 2,00
- Shooting star Green tea, cornflower and calendula 2,00
- Pu Erh Fresh Red tea, natural vanilla aroma and strawberry 2,00
- Green tea, ginger and lemon Black pepper & licorice 2,00
- Black Chai tea Ginger, cinnamon, clove and black pepper 2,00
- Royal Fruits Elderberries, chokeberries, wild rose and hibiscus 2,00
- Chamomile Chamomile, ecological flower 2,00
- Verbena and mint Mint and lemon verbena 2,00
- Rooibos with orange Rooibos, orange and lemongrass 2,00
- Vitality Natural honey aroma, rooibos, chamomile and anise 2,00
- Cinnamon tea Black tea, cinnamon, apple and aromas 2,00
- Moorish tea with herbs Green tea, peppermint and aroma 2,00