

Our dishes are brought to the table just as they come out of the kitchen, in no particular order, always meant for sharing and enjoying together

Enjoy your meal!



PICAPLATS

per compartir

We have an **allergen menu** available.

We serve **bread** alongside our dishes; if you'd rather not have it, please let us know before we serve the food, thank you.



A TOUCH OF PICAPLATS

to start picking

EGGPLANT FLATBREAD	6€
<i>with sobrasada, goat cheese and honey</i>	
GUACAMOLE	7€
<i>with pico de gallo and homemade nachos</i>	
GILDAS	3.50€/u
RUSSIAN SALAD <i>creamy</i>	7€
ROCK MUSSEL POT	8€
<i>steamed with Basque sauce +1€</i>	
PATATAS BRAVAS	7€
MELTED CAMEMBERT	9€
<i>with maple honey, mixed nut shavings and carasau bread</i>	



VISIT OUR GARDEN

seasonal vegetables

STRACCIATELLA	10€
<i>tomato, basil oil and rocket</i>	
TRINXAT DE Cerdanya	9€
<i>with crispy pork belly</i>	
TENDER EGGPLANT	7€
<i>braised with truffled cheese mousse</i>	
ARTICHOKE FLOWER	9€
<i>confit and roasted with acorn-fed Iberian ham shavings</i>	
OPEN VEGETABLE OMELETTE	9€
<i>with vegetable and artichoke purée, with prawns +3€</i>	



FOR THE KIDS

and the not-so-kids

XL CANNELLONI	10€
<i>roast beef, for little ones and not-so-little ones</i>	
CHICKEN FINGERS	9€
<i>with sweet chili sauce</i>	
FRENCH FRIES	Small 3€ Large 4€



THE FISH MARKET

from the sea to the table

ANDALUSIAN-STYLE SQUID	9€
<i>with squid-ink mayonnaise</i>	
TUNA TARTARE	15€
<i>with avocado and special sauce</i>	
SCRAMBLED EGGS	8€
<i>with sautéed Mediterranean prawns</i>	
CORVINA CEVICHE	13€
XATÓ	12€
<i>with xató sauce, cod, anchovies and tuna</i>	
SALMON TARTARE	12€
<i>with a papadum base and our dressing</i>	



THE MEAT CORNER

for the biggest carnivores

CROQUETTES OF THE DAY	2.50€/u
STEAK TARTARE ROLL	10€
<i>with farm egg yolk</i>	
MEATBALLS	11€
RED VEAL TAGLIATA	13€
<i>quickly seared, with mojo</i>	
OAXACA PULLED PORK TACOS	8€
<i>with pickled onion and lime, with a touch of red mojo</i>	
BROKEN EGGS <i>with ham</i>	10€
IBERIAN LAGARTO	13€
<i>with chimichurri sauce</i>	
CAP I POTA	10€
<i>with chickpeas</i>	



BREAD from our oven

PORTION FOR 1 – 2 PEOPLE	3.25€
PORTION FOR 3 – 4 PEOPLE	4.50€
GLUTEN-FREE BREAD PORTION	3€

DESSERTS

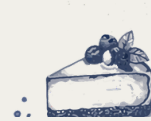
a very sweet ending



TORRIJAS

with honey and vanilla ice cream

6 €



CHEESECAKE

our way

4 €

*choice of topping +1€
Lotus · Oreo · Nutella · Red berries*



COULANT

warm chocolate coulant

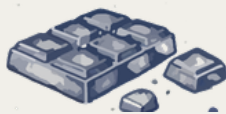
4 €



TROPICAL DELIGHT

coconut mousse with mango and pineapple

5 €



CHOCOLATE

with olive oil, salt and toast

4 €



MOJITO ICE CREAM

non-alcoholic · a refreshing summer treat

4 €



OREO ICE CREAM

with crunchy crumble

4 €

DRINKS

to toast and enjoy

WHITE WINES

MELIOR VERDEJO DE MATARROMERA	17 €
<i>Fruity and smooth, with a final bitterness — a wine we all love</i>	 4 €
MARTIN CODAX	19 €
<i>Rías Baixas, freshness and personality</i>	
VINYES DEL GRAU GARNATXA D.O.	16 €
<i>Terra Alta, organic</i>	 3.50 €
SUPERMOON BLANC	29 €
<i>Aromatic and elegant, 100% white Garnacha</i>	
DINARELLS, DO EMPORDÀ	22 €
<i>Macabeo, Muscat and white Garnacha: light, refreshing and with acidity</i>	
VILA-CLOSA, DO TERRA ALTA	19 €
<i>100% Garnacha: light, citrusy and with white fruit aromas</i>	

ROSÉ WINES

VINYES DEL GRAU TERRA D.O	17 €
<i>Terra Alta, Garnacha, organic, light and fresh</i>	
CASTELL D'OR CONCA DE BARBERÀ	22 €
<i>Trepapat, floral, light and fresh</i>	

RED WINES

VIÑA EGUIA CRIANZA	15 €
<i>Tempranillo, fresh and flavorful with a lingering finish</i>	 3.50 €
RAMON BILBAO RIOJA CRIANZA	19 €
<i>Tempranillo, fresh and flavorful with a lingering finish</i>	
LES TROIES D.O. MONTSANT	16 €
<i>Cariñena and Garnacha, a very pleasant freshness</i>	
ALCORTAR RIBERA DEL DUERO	17 €
<i>Tempranillo, fruit with toasted and spiced notes</i>	 4 €
PETIT BERNAT NEGRE	21 €
<i>Syrah, Cabernet Franc, Cariñena, black Picapoll, black Garnacha, Merlot and black Sumoll</i>	
LOPETITÓ DO MONTSANT	30 €
<i>Syrah and black Garnacha, indulgent, fresh and intense</i>	

CAVA

MAS PERICOT BRUT NATURE	17 €
<i>Artisanal production</i>	 3.50 €
ÀNGEL BRUT NATURE RESERVA	19 €
<i>Xarel·lo, Parellada and Macabeo</i>	
ÀNGEL CUPATGE RESERVA	24 €
<i>Xarel·lo, Parellada, Macabeo and Chardonnay</i>	
ÀNGEL NOIR RESERVA	26 €
<i>Xarel·lo, Parellada, Macabeo and Chardonnay</i>	

SANGRIA (PITCHERS)

RED WINE	14 €
<i>Glass of sangria</i>	 4.50 €
WHITE VERDEJO WINE	14 €
CAVA	16 €
CAVA AND APEROL	17 €

BEERS · ESTRELLA GALICIA

GLASS 33CL	2.70 €
DRAFT	2.50 €
CLARA (GLASS)	2.70 €
CLARA (DRAFT)	2.50 €
1906	3.50 €
TOSTADA 0.0	3 €
0.0 ALCOHOL-FREE	3 €

BEERS · ALHAMBRA

GREEN	3.50 €
RED	3 €

BEERS · MAHOU

RESERVA	3.50 €
MAESTRA	3.50 €

* CORKAGE 10 €

If you'd like to bring your own special wine or cava, we'll provide the glasses

TERRACE

outdoors, ideal for a vermouth or a laid-back afternoon



SNACKS OUTSIDE OUR KITCHEN HOURS

Perfect for sharing between meals

RUSSIAN SALAD	7 €	FRENCH FRIES	Small 3 € Large 4 €
GILDAS	3.50 €/u	SQUID	9 €
PICKLED MUSSELS	7 €	CROQUETTES	2.50 €/u
PATATAS BRAVAS	7 €	OLIVES	3 €



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