

THE MENU

TO GET STARTED

CAL JOAN'S RUSTIC BREAD with tomato from the land	3,00€
CHEF'S "PATATAS BRAVAS"	7,50€
PINK TOMATO AND KUMATO SALAD burrata, basil and anchovy	14,00€
FRUIT SALAD and goat cheese	15,50€
TOAST WITH ESCALIVADA AND ANCHOVIES from l'Escala	15,50€
MAS MARIASSA'S SPECIAL BOARD Iberian Charcuterie and cheese	24,00€
SEAFOOD SOUP	14,00€
CRUNCHY PRAWN CREPE stuffed with cream cheese and boletus	13,00€

FISH AND SEAFOOD

COD CARPACCIO With candied tomato, vinaigrette and pistachios	15,50€
TUNA TARTARE with avocado mousse	18,50€
CRUMBLER COD with tomato and arbequina olive	16,50€
STEAMED MUSSELS with garlic and parsley	13,00€
STEAMED TELLERINE with garlic and parsley	15,50€
MEDITERRANEAN KNIVES with citrus flavour	14,50€
LA RÀPITA'S PRAWNS with garlic and parsley	18,00€
GRILLED OCTOPUS with potato parmentier	18,00€
GRILLED SQUID Filled of caramelized onion	16,00€
MEDITERRANEAN SEA BASS with sauteed vegetables	17,50€

MAIN

DELTA'S DUCK FOIE-GRAS with artisan jams	16,00€
STARRY EGGS with Iberian ham and foie-gras	12,50€
BLACK TRUFFLE RAVIOLI with truffle sauce and starry egg	15,50€
CHEESE AND SPINACH RAVIOLI with cheese sauce	14,50€
LAMB CRESTONE with foie-gras sauce	14,50€
IBERIAN BLACK ANGUS BURGER Goat cheese, caramelized onion, Arugula, iberian ham 100% and pepper jam	18,50€
FOIS-GRAS BLACK ANGUS BURGER Foie-gras, caramelized onion, balsamic cream and rosehip jam	17,50€
IBERIAN PORK TENDERLOIN with potato parmentier	17,50€
IBERIAN SECRET with potatoes and marinated in soy	17,50€
ENTRECOTE with potatoes and vegetables	24,00€

DESSERTS

CHOCOLATE PASTRY CREAM with bread, oil and salt	7,50€
NOUGAT CROCANTI With almonds	7,50€
WHITE CHOCOLATE PANNACOTTA with raspberry ice cream	7,00€
APPLE TATIN with mexican vanilla ice cream	7,00€
CHOCOLATE COULANT with raspberry ice cream	7,00€
ARTISAN ICE CREAM	3,00€ / unit