From the bar

210€ Toast broad with tomato Variety of oliver (Cords), Kalamata and "granfather olive) Passion Gilda toloana, anchov, dry tomato, olive 280€ 10.85€ Hand out Sánchez Domero Carvalal Iberian ham 4 50E 2056

Anchow fillet with nickled onion and black olive (u.) Smoke carding brinche and dill butter (u.)

4.85€ The crunchiest

450E

Conflich fritters with "romeson" sauce (411)

Pig's trotter nuggets with sweet chili sauce(8u)

Dracted venetables with anchovies and holled enn-

Mussels with "romesco" sauce Toast with octopus, black sausage, potato purée and dry apricots dressing

Brinche with steak tartar and quallions Smoked duck breast stuffed with prawns, quark CAN ROS



	43	
Rice	PRICE PER PORTION / MINIMUM TWO MAXIM	PORTION: UM 2 TYPE
Seafood PAELLA		22.5
Rice with "capipota" and langoustine "capipota" Catalan stew made with parts of head and trotters of I		20.5 beef
Rice with squid, pork belly and scallop		22.9
Rice with blue crab from the Ebro Delta, spring garlic and artichokes		22.0
Rice with squid ink, cuttlefish, artichokes and coockles		22.5
"Eldou's" with cuttlefich, much come and how prounc		21.5

A little bit more Capipota with chickpeas and chorizo with a spicy touch "capipota" Catalan stew made with parts of head and trotters of beef sautéed cherry tomatoes Sautéed sould with concassé tomatoes and parlic vinalgrette. black trumpet mushroom béchamel sauce and roast juices

Beef cheek cooked at low temperature in