






Mediterranean cuisine, featuring local and seasonal produce,
with touches of fusion from the world's finest cuisines. Accompanied by the finest wines from Catalonia.

To start

Iberian ham croquettes		3,00€
Gilda 2.0		10,00€
Spicy bravas with with roasted garlic aioli and jalapeños		9,00€
Fried squid with citrus and sweet chilli mayonnaise		15,00€
Iberian cured ham		29,00€
Catalan cheese board with garnishes		17,00€
Anchovies from l'Escala with smoked butter and Carasau bread		16,00€
Montserrat bread with tomato		3,50€





To share

Potato salad with tuna tataki and pickles		12,00€
Burrata with red pesto, pine nuts, basil oil and kale		16,00€
Caesar salad with crispy free-range chicken, crispy bacon, anchovies, Parmesan cheese and croutons		14,00€
Tomato salad with tuna belly, onion and olive paste		16,00€




Allergens



Surf and turf

Red prawn rice with aioli 	29,00€ mín 2 pax
Fish from the fish market with Beurre Blanc sauce, roe and bimi 	D/M
Organic beef burger, lamb's lettuce, caramelised onion and mayonnaise 	17,00€
Beef tenderloin with mashed potatoes, foie gras, rocket and demi-glace sauce 	28,00€

The best ending

Three-cheese cheesecake with toffee and salted caramel ice cream 	7,00€
Chocolate and coffee panna cotta 	7,00€
Citrus in textures 	7,00€
Fruit in textures	7,00€

Service supplement 1,50€/pax

Allergens

 Gluten	 Lactose	 Egg	 Seafood	 Fish	 Mollusc	 Soy	 Nuts	 Peanuts	 Sesame	 Celery	 Sulphites	 Mushrooms
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