

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 pumpkin, 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€

## Allergens

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

## Surf and turf

Red prawn and crayfish rice with saffron aioli	● ● ● ●	29,00€
From 6 pm to 10 pm		min 2 pax
Sea bass with beurre blanc sauce, roe, leeks and mini vegetables	● ●	23,00€
Organic beef burger, lamb's lettuce, caramelised onion and mayonnaise	● ● ●	17,00€
Beef tenderloin with mashed potatoes, herb oil, demi-glacee and Padrón peppers	● ●	28,00€

## The best ending

Three-cheese cheesecake, Idiazabal ice cream, red berries and crumble	● ● ● ● ●	7,00€
Torrija with catalan cream foam	● ● ● ● ●	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
--------	---------	-----	---------	------	---------	-----	------	---------	--------	--------	-----------	-----------