















**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		
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-glacée 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

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