

Tapas to share...

Bread with tomato, salt and extra virgin olive oil	4 €
Codfish brochette with olive, anchovies, pickled cucumber and green chilly	6 €
The best olives stuffed with anchovies	8 €
Cured Catalan sausage from Vic	12 €
Iberian ham	21 €
Anchovies from <i>L'Escala</i>	3'5 €/filet
Marinated Tuna belly in potato salad	12 €
Cod fritters	3 €/unit
<i>Can Rovira sobrasada</i> with honey and bread with tomato	9 €
Ham croquettes	2 €/unit
Baby red shrimp with sea salt	19 €
Fried battered squid	16 €

Light starters...

Curly lettuce salad with crispy pork ear and pine nut vinaigrette	12 €
Marinated tuna salad with grilled vegetables, sesame and pine nuts	15 €
Artichoke textures with foie-gras and crispy Iberian ham	19 €
Foie-gras over puffed pastry with caramelized apple and "contrasts" salad	19 €
Grilled vegetables with anchovies and <i>romesco</i> sauce	18 €
Pickled oysters with vegetables and seaweed	21 €
Fresh oysters	4'5 €/unit

Succulent starters...

Zucchini cannelloni stuffed with mashed codfish and black garlic	16 €
Fried eggs with pork belly and soufflé potatoes	17 €
Open omelette with bread & tomato, ham and asparagus	19 €
Free-range chicken cannelloni with mushrooms in béchamel	23 €
Egg cooked at low temperature with vegetables and <i>sobrasada</i> crumbles	16 €
Sea cucumbers with pork belly and cauliflower puree	39 €
Grilled pork ear with <i>trinxat</i> (<i>cabbage & mashed potato</i>), garlic & parsley	14 €

Our rices... *(They are cooked to order, please wait 18 minutes)*

Creamy rice with spinach, codfish tripes, asparagus and yoghurt	19 €
Black rice with clams, monkfish and squid	19 €
Dry seafood rice (sea cucumber, shrimp, monkfish and squid)	29 €
Dry sea cucumber rice	42 €

From the sea...

Grilled octopus with mashed potatoes and cayenne pepper	19 €
Grilled codfish served with white beans and codfish tripes	24 €
Grilled red shrimps from <i>Blanes</i>	39 €
Grilled red tuna with pickled sauce and baby vegetables	28 €
Baked monkfish with potatoes, ham and fried garlic	24 €
Grilled hake with mashed potato, fresh tomato and toasted bread	21 €

The meat...

Veal cheeks with mashed potato and radish	16 €
Pig's stuffed with duck confit, dried apricots and pine nuts	18 €
Free-range chicken leg with French fries	16 €
Roasted suckling piglet with caramelized fruit	26 €
Veal filet with French fries	25 €
Veal fricassee with potatoes	24 €
Stewed veal ossobuco with deep fried eggplant	22 €
Steak tartar with soufflé potatoes and toasted bread	28 €

** We also offer half portions (except for rice, egg cooked at low temperature, omelette, chicken leg and cheek pork); with a charge of 60% of the full portion price.*

Always inform your server if you have any dietary requirements or allergies.

Snack service, bread service

5 €

Please inform the staff if the Snack and bread service is not of your request

Seasonal menu

52 €

Cod fritter

Can Rovira sobrasada with honey and bread with tomato

Mini foie-gras over puffed pastry with caramelized apple

Egg cooked at low temperature with vegetables and *sobrasada* crumbles

Baked monkfish with potatoes, ham and fried garlic

or

Veal fricassee with potatoes

Our homemade deserts

(the entire table has to participate)

** To hom it may concern, if you have any allergy or intolerances, please ask for the further informations to our staff.*