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IDEAL FOR SHARING

| ANCHOVIES With a toasted slice tomato bread | 11,00€ |
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| CENDRAT CHEESE FROM ULLASTRELL Marinated with EVO Dehesa El Molinillo | 10,70€ |
| ACORN-FED IBERIAN HAM With glass bread and tomato | 24,50€ |
| FOIE MICUIT With figs jam and spiced bread | 22,00€ |
| CROQUETTES Creamy cod brandade | 2,35 € / u. |
| PRAWN (70 gr. approx. piece) With salt and spiced mayonnaise | 6,50 € / u. |
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STARTERS

| | 16.00.6 |
|--|---------|
| AUTUMN STEW | 16,00€ |
| With Vallés chickpeas, mushrooms and cold cuts | |
| VEGGY CREAM | 8,50€ |
| With carrots, coco, pickling tofu, sunflower seeds and sesame | |
| MOSAIC | 8,50€ |
| MOSAIC With candied artichokes, minced dates and romesco | |
| SALAD | 12,50€ |
| With fresh mozzarella, dry tomato confit and smoked dried beef | |

2,10€ BREAD AND SERVICE 10% VAT INCLUDED





| OCTOPUS With <i>ganxet</i> white kidney beans' hummus and green <i>mojo</i> | 22,00€ |
|---|--------|
| MEAGRE Steamed with wakame seaweeds and vegetables | 20,00€ |
| SALMON With roasted and garlic sauce heart lettuce and <i>teriyaki</i> glacé | 20,00€ |
| SEA AND MOUNTAIN Squids and boneless pig trotter's wok | 23,50€ |
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OUR MEATS

| VEAL SIRLOIN With mushrooms blanquette with Málaga wine and black truffle | 26,00€ |
|--|--------|
| VEAL ENTRECOTE Tataki with salt and dry herbs oil | 21,50€ |
| GOAT KID'S BACK Cook over coals with prunes and pine nuts | 28,00€ |
| IBERIAN RIBS Candied with aubergine chutney and citrus juice | 16,50€ |

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With this selection of dishes, you will be contributing €1 to our campaign with the Center de Distribució Social d'Aliments de Terrassa.