

Cold starters

Home made duck liver terrine	18,00 €
Iberian ham with catalan bread	22,50 €
Serrano ham with catalan bread	12,50 €
Anchovies from l'Escala (3 units) with catalan bread	11,00 €
Marinated salmon carpaccio with dill	15,00 €
Escalivada with anchovies (eggplant, onion and red pepper)	13,00 €
Broad bean salad with duck gizzards	14,00 €
Goat cheese salad with nuts	11,00 €

Hot starters

Baked snails "El Moli" with vinaigrette and garlic mayonnaise	14,00 €
Homemade ham croquettes (8 units) with side salad	11,00 €
Cannelloni with roast duck and mushrooms	13,00 €
Homemade cod fritters (8 units) with side salad	12,00 €
Fried squid rings	13,50 €
Traditional onion soup au gratin	9,00 €

Bread 2,00 €

Garlic mayonnaise 3,00 €

10% VAT included

Fish

Grilled turbot with green asparagus and romesco sauce	22,50 €
Cod in garlic muslin and samfaina	20,00 €
Grilled squid with soft wheat	17,50 €

Meat

Entrecote with sauce (green pepper, roquefort au gratin or mushroom)	20,00 €
Boneless pork feet stewed with mushrooms	15,50 €
Confit duck leg with mushroom sauce and potato gratin	17,00 €
Wild boar civet in red wine	16,00 €
Pigeon roasted in the oven with garnish	20,50 €
½ Baked lamb shoulder with garnish	19,00 €
Beef cheek stewed with mushroom sauce	17,50 €

Meat grilled in a wood burning oven

Grilled suckling kid goat	23,00 €
Beef entrecot (500 gr)	20,50 €
Beef steak (180 gr)	14,50 €
½ Rabbit with garlic mayonnaise	14,00 €
Lamb ribs	18,00 €
Grilled duck breast (300 gr)	18,50 €
Beef fillet	22,50 €

The meats grilled in a wood burning oven will be served with homemade french fries, peppers
and zucchini

10% VAT included