


### *This season's PLATILLOS*

<p>Selection of olives marinated with lemon and herbs</p>	<p>3 (v, gf)</p>
<p>Croquettes of Catalan-style spinach (with pine-nuts and sultanas) (4 u.) parsley vegan mayo</p>	<p>8 (v, gf, km0 )</p>
<p>Babybrood beans cream-soup, mint crunchy kale, leeks marinated in vermut</p>	<p>8 (v, gf, km0 )</p>
<p>Trinxat (catalan potatomash) with espigalls cabbage, home made tempeh mediterranean ketchup</p>	<p>8 (v, gf, km0 )</p>
<p>Buffalo-milk smoked mozzarella, kolhrabi, broccoli semi-dried tomatoes</p>	<p>11 (gf, km0 )</p>
<p>Grilled celeriac, kaki persimmon, endive, oriental leaves scarole, lemon and quince sauce</p>	<p>10 (v, gf, km0 )</p>
<p>Marinated artichokes, pumpkin and horn of plenty mushroom spongy cake pumpkin and pink pepper museline</p>	<p>11 (v, gf, km0 )</p>
<p>Grilled maitake mushroom lacquered cauliflower, tahini and miso sauce</p>	<p>12 (v, gf, km0 )</p>
<p>Red corn tacos, red beans, shitake mushrooms, cabbage, pears and coriander(2 u.) Val d'Aran mustard vegan mayo, Dulces Fuentes onion</p>	<p>9 (v, gf)</p>
<p>Pickled autumn roots, flambéed wild mushrooms beetroot sand</p>	<p>13 (v, gf, km0 )</p>
<p>Vegetable broth, seasonal vegetables, chickpeas sorbet brulé tempeh, demiglace</p>	<p>11 (v, gf, km0 )</p>
<p>Surf and turf black rice (with seaweeds and mushrooms) parsley vegan mayo</p>	<p>14 (v, gf)</p>
<p>Handmade organic egg tagliatelle red pesto, almonds, goatmilk ice-cream</p>	<p>13 (km0 )</p>
<p>Our cheese selection three local organic raw milk artisanal cheeses (150gr)</p>	<p>12 (gfo, km0 )</p>
<p>Bread with tomato arbequinas olive oil</p>	<p>3 (v, km0 ) sin gluten 4 (v, gf)</p>

Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue.

v : vegan (vo : v optional)  
gf : gluten-free (gfo : gf optional)  
km0 : local

## DESSERTS

Carquinyoli with moscatell and almond sorbet, Black grape, cocoanibs	6(v, gf)
A new version of ourchocolate truffles: rose, lime, licorice	6 (v, gf)
Baked sweet potato, millet cream, chestnuts, blackgarlic	6 (v, gf, km0  )
Macha tea spongy cake, rice with milk, blue berries	6

## CON LOS POSTRES

Bodegas Robles, Fino (palomino - Montilla Moriles)	4
Empordàlia, Sinols 2011(moscatel - Empordà)	4
Piedra Luenga, Pedro Ximénez (Montilla Moriles)	4
Celler Capçanes, Garnatxa dolça (garnacha tinta– Montsant)	4
De Müller, Seco Añejo Solera 1954 (garnacha blanca y tinta – Montsant)	4
Dow's, Old Tawny Porto 10 años (Porto)	5

## *Our seasonal tasting menu*

### **Babybroad beans cream-soup, mint**

crunchy kale, leeks marinated in vermut (v, gf, km0) (vegan, local)

### **Trinxat (catalan potatomash) with espigalls cabbage, home made tempeh**

mediterranean ketchup (v, gf, km0) (vegan, local)

### **Marinated artichokes, pumpkin and horn of plenty mushroom spongy cake**

pumkin and pink pepper museline (v, gf, km0) (vegan, local)

### **Grilled maitake mushroom**

lacquered cauliflower, tahini and miso sauce (v, gf, km0) (vegan, local)

### **Surf and turf black rice (with seaweeds and mushrooms)**

parsley vegan mayo (v, gf)

### **Carquinyoli with moscatell**

almond sorbet, Black grape (v, gf, km0) (vegan, local)

### **Chocolate truffle**

olive oil, salt, lime zest (v, gf)

**32€ (vat included)**

Includes water and sour-dough bread spread with tomato.


The menú is available only for the whole table.

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km0 : local

# *Our seasonal tasting menu for lunchtime*

## **Baby broadbean creamsoup with mint**

crunchy kale, leeks marinated in vermouth (v, gf, km0 )

## **Grilled maitake mushroom**

lacquered cauliflower, tahini and miso sauce (v, gf, km0 )

## **Surf and turf black rice (with seaweeds and mushrooms)**

sautéed mushrooms (v, gf)

## **Chocolate truffle**

olive oil, salt, lime zest (v, gf)

19,50 € (vat included)

The menu is for the whole table.

It includes sour-dough bread with tomato, water and organic wine, beer or apple juice.

Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue.

v : vegan (vo : v optional)  
gf : gluten-free (gfo : gf optional)  
km0 : local