

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 pinenuts and sultanas) (4 u.) parsley vegan mayo</p>	<p>8 (v, gf, km0) (🌀🍴)</p>
<p>Baby broad bean cream soup with mint crunchy kale, leeks marinated in vermut</p>	<p>8 (v, gf, km0) (🌀🍴)</p>
<p>Trinxat (catalan potato mash) with espigall cabbage, home made tempeh mediterranean ketchup</p>	<p>8 (v, gf, km0) (🌀🍴)</p>
<p>Buffalo-milk smoked mozzarella, kolhrabi, broccoli semi-dried confit tomatoes</p>	<p>11 (gf, km0) (🌀🍴)</p>
<p>Salad of grilled celeriac, kaki persimmon, endive, sprouts and 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 mousseline</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, pear and coriander (2 u.) Val d'Aran mustard vegan mayo, spring onion</p>	<p>9 (v, gf)</p>
<p>Soft-boiled egg, creamy topinambour, grilled fennel silver beet tempura and saffron sauce</p>	<p>13 (gf, km0) (🌀🍴)</p>
<p>Steamed vegetables, tempeh brulé and chickpea sorbet demi-glace and autumn broth</p>	<p>11 (v, gf, km0) (🌀🍴)</p>
<p>Surf and turf black rice (with seaweeds and mushrooms) sautéed mushrooms</p>	<p>14 (v, gf)</p>
<p>Handmade organic egg tagliatelle with our veggie versión of bolognese sauce</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 extravirgin arbequina 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, cocoa nibs	6 (v, gf)
A new version of our chocolate truffles: rose, lime, licorice	6 (v, gf)
Avocado, chocolate, lime and coriander ice cream, dried pear and seed brittle with beetroot and lemon verbena	6 (v, gf)
Matcha tea sponge, rice with milk, blueberries	6
Lemon & thyme curd with Pink Lady and Granny Smith's apples kimchy	6 (gf, km0)

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

Baby broadbean creamsoup with mint

artichoke chips, leeks marinated in vermouth (v, gf, km0) (vegan icon)

Trinxat (catalan potato mash) with espigall cabbage, homemade tempeh

Mediterranean ketchup (v, gf, km0) (vegan icon)

Marinated artichokes, pumpkin and horn of plenty mushroom sponge

pumkin and pink pepper mousseline (v, gf, km0) (vegan icon)

Grilled maitake mushroom

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

Organic egg ravioli filled with Prat artichokes

lemon butter and Gran Kinara cheese

Carquinyoli with moscatell

almond sorbet, black grape (v, gf, km0) (vegan icon)

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

artichoke chips, leeks marinated in vermouth (v, gf, km0 )

Marinated artichokes, pumpkin & horn of plenty mushroom sponge

pumpkin and pink pepper mousseline (v, gf, km0 )

Organic egg ravioli filled with Prat artichokes

lemon butter and Gran Kinara cheese

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.

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km0 : local