

## **Appetizer of the day + starter + main + dessert: 32€**

**MARCH 2024**

price per person, drinks not included. if you do not fancy a dessert, you can order another starter

## **snacks and bread** (not included in the set menu)

Our OLIVES (gf) 3,50 €

Catalan-style spinach CROQUETTES with wasabi vegan mayo (gf) 2,20 € /un.

GYOZAS of roasted beetroot with teriyaki sauce (4 un.) 8 €

Home-made sea lettuce FOCACCIA with soy ricotta and fennel 8 €

SOUR-DOUGH PADEKILO BAKERY'S BREAD 3 € (half portion 1,50 €) (gf optional)

BREAD WITH TOMATO and extra-virgin arbequina olive oil 4 € (half portion 2 €) (gf optional)

## **starters**

STEW of ganxet beans and maitake, paprika and lemon oil, Porto Muiños seaweeds (gf)

Roasted lettuce HEARTS, Malaga avocado sauce, pink grapefruit, osmundea seaweed (gf)

Bruxelles SPROUTS, kalets, parsnip, spicy tahini sauce (gf)

Baix Llobregat ARTICHOKEs in escabeche, potato purée, spring onion, fermented artichoke leave juice (gf)

CALÇOTS (Catalan spring onions) in their oil, dry tomato cream, olivada, frisée (gf)

## **mains**

Home-made almond TEMPEH, romanesco broccoli, cauliflower, white chocolate, beetroot mayo (gf)

CURRY of silver beets and potato, chickpeas, sticky rice, papadum (gf)

Baked POINTED CABBAGE, grilled maitake mushroom, sweet potato, hazelnuts, sage (gf)

CAVATELLI (pasta fresca) with a creamy sauce of cime di rapa (broccoletti), ricotta, capers, pinenuts and orange zest

Baked FIDEUÀ (brown noodles, spring garlic, fava beans and Garraf's espigall cabbage) with fig allioli

## **desserts**

Luca's RICE (creamy, warm brown rice from Pals, tangerines and spiced pistachios) (gf)

Sour bread PUDDIN, pear ice-cream, spiced pear

Fennel PANNA COTTA, almond and basil pesto, crumble (gf)

Wasabi TRUFFLES, chocolate soil, salted caramel (3 un.) (gf)

**Our plant-based dishes follow the rhythm of the seasons. Biodiversity is our watchword and we prioritize produce that is grown locally and responsibly. We make our own compost, do you fancy a bag?**