

Tartares that steals the heart...

(all tartares served with toasted buttered brioche)

- Aged beef steak tartare with foie - €23
- Fuet tartare (Catalan cured sausage) - €14
- Tuna tartare with citrus mayo and teriyaki sauce - €18
- Salmon tartare with mint oil, guacamole and salmon roe - €18

Art of Charcoal

(All dishes are prepared in the Josper, a closed charcoal oven grill, enhancing the flavors.

Rice dishes

- Seasonal vegetable dry rice - €16
- Aged beef short rib dry rice - €24
- Scallop and prawn dry rice - €23
- Traditional mixt rice from Pals (local rice) - €20
- Mixt (fish and meat) fideuà (toasted pasta) - €15

Fish

- Octopus with mojo picón sauce and citrus parmentier - €21
- Sea bass with side dish - €22
- Turbot with side dish - €24

Meats

- Pork cheek with mojo picón sauce - €14
- Aged beef short rib - €28
- Grilled beef tataki - €21
- Galician beef ribeye (400g) - €29
- 45-day aged beef steak (1.2 kg) - €60

