

DESSERTS

- Ibiza-style "flaó" foam 10€
- 70% cocoa hot chocolate temptation 12€
- "Can Mussonet" baked cheesecake 11€
- Spiced chocolate truffles and "coquitos" (coconut macaroons) 10€
- Chocolate & gold ingot 11€

CHILDREN'S MENU

- Crispy chicken tenders with french fries
 - Macaroni with tomato sauce and grated parmesan cheese
 - Homemade pizza
- + One scoop of ice cream, vanilla or chocolate 15 €



This is a family house that stores plenty of life and history within its walls. It has been refurbished with love, affection and enthusiasm. We hope our dishes and attention help you perceive, share and enjoy its essence.

WELCOME

Bread with hummus and olives

€2.9 pp

STARTERS

- Avocado carpaccio with grated tomato and pomegranate 19€
- Burrata with caramelized cherry tomatoes and tomato velvet 19€
- Red tuna tartar on tempura avocado 24€
- "Botifarró" (blood sausage) croquettes with red sweet potato puree (4u) 17€
- "Sobrasada" and honey lollipops (5u) 17€
- Fried baby squids over yellow chili pepper puree, caramelized onion and tartar sauce 20€

FISH

- Crispy salmon roll with avocado and mango in two textures (cooked and tartar) 27€
- Red tuna tataki bowl on basmati rice 28€
- Corvina tiradito with its tiger's milk 27€
- Grilled squid with caramelized sweet potato, "sobrasada" crumbs and crispy nori seaweed 28€



MEAT DISHES

- Grilled beef outside skirt steak with french fries, padrón peppers and chimichurri sauce 29€
- Aged beef burger with fried egg, lettuce, tomato, cheddar cheese and honey-mustard mayonnaise (vegan option available) 24€
- Skewer of boneless chicken thigh on roasted red pepper puree, topped with cream cheese and aromatic herb salad 25€
- Our steak tartar 27€
- Boneless shoulder of lamb in its own juices over mashed potatoes 27€

PASTA

- "Rossetjat" of small noodles with baby squids, squid ink and aioli 24€
- Grandma's style meet cannelloni (gluten-free option available) 24€
- Udon noodles with vegetables and yellow curry 22€

