

## Red wines

### Catalan Essence

#### D.O. Costers del Segre

*Vol d'Ànima (Cabernet Sauvignon, Syrah, Tempranillo)* 17,70 €

#### D.O. Terra Alta

*Lo Noi del Saxo (Garnatxa, Syrah)*  
18,65 €

#### D.O. Montsant

*El Pispà (Garnatxa, Carinyena).*  
21,75 €

#### D.O.Q. Priorat

*La Petite Agnès (Garnatxa, Samsó)*  
23,85 €  
*Blei (Garnatxa, Carinyena, Cabernet Franc)* 30,20 €

### Rioja

*Rioja Bordón Crianza (Tempranillo, Garnatxa)* 13,75 €  
*Viña Pomal Reserva 106 barricas (Tempranillo, Garnatxa, Graciano)*  
26,80 €  
*Valenciso Reserva (Tempranillo)* 38,65 €

### Ribera del Duero

*Valparaíso Roble (Tinta Fina)* 16,55 €  
*Jaros Crianza (Tinta Fina)* 25,00 €  
*Chafandín (Tinta Fina)* 43,15 €

### Rosé wines

#### D.O. Costers del Segre

*VOL D'ANIMA (Chardonnay, Pinot Noir)*  
18,75 €

#### D.O.C Rioja

*Bordón (Viura, Garnatxa)* 13,70 €

#### D.O. Pago de Arinzano

*A de Arinzano (Tempranillo)* 23,60 €

## White wines

### Catalan Essence

#### D.O. Costers del Segre

*Raimat Chardonnay (Chardonnay)* 15,70 €

#### D.O. Penedès

*El Nou de +500 (Montonega)*  
20,50 €  
*Miranius (Xarel·lo)* 24,90 €

#### D.O. Terra Alta

*Trufes (Garnatxa Blanca)*  
16,05 €

#### D.O. Rueda

*La Charla (Verdejo)* 16,40 €

### Rioja

*Talla de Diamante (Viura, Tempranillo Blanco)* 16,25 €  
*Viña Sole (Viura Intens)* 32,35 €

### Cavas

*ARS COLLECTA Gran Rose (Pinot Noir, Trepà, Xarel·lo)*  
27,10 €  
*EL CIM DEL TURÓ Brut Nature (Chardonnay, Pinot Noir)*  
18,40 €  
*PARXET Gran Reserva Brut Nature (Macabeu, Xarel·lo, Parellada)* 25,00 €  
*PERE OLIVELLA Brut ECO (Macabeu, Xarel·lo, Parellada)*  
13,15 €  
*RECAREDO Terrers Gran Reserva BN (Macabeu, Xarel·lo, Parellada)* 36,90 €

“DRINKS”

## To share

Chips 2,95 €  
Stuffed olives 3,80 €  
Bravas Can Martí 5,20 €  
Plate of French fries 4,30 €  
Croquette of the week 2,05 €  
Anchovies in vinegar 5,40 €  
Cockles 10,25 €  
Anchovies 10,25 €  
Toasted bread 1,95 €

## Egg Dishes

Eggs with potatoes and ham or chorizo 11,05 €  
Arantxa omelette 8,75 €  
Mashed potato with mushrooms, fried egg and truffle 10,30 €  
Mashed potato with butifarra and fried egg 10,30 €  
Scrambled dish of the week 7,90 €

## Charcuterie

Plate of cellar ham 11,00 € / (½) 7,35 €  
Plate of acorn-fed ham 16,30 € / (½) 9,45 €  
Plate of chorizo 11,00 € / (½) 6,45 €  
Plate of longaniza 11,00 € / (½) 6,45 €  
Plate of cheese 12,10 € / (½) 6,85 €

## Tomato Dishes

Tomato with Aragón olives, Figueres onion, Jaén olive oil and salt flakes 11,05 €

Tomato with tuna belly, Figueres onion, Aragón olives, Jaén olive oil and salt flakes 13,90 €

Tomato with anchovies, Figueres onion, Aragón olives, Jaén olive oil and salt flakes 14,70 €

Tomato with mustard vinaigrette with peanuts and our romesco, Figueres onion, Aragón olives, Jaén olive oil and salt flakes 13,40 €

## Extras

All i oli 2,70 €  
Romesco 3,80 €  
Toasted bread 1,95 €

## Starters

House-style macaroni 7,50 €

Grilled green asparagus with romesco sauce 12,10 €

Escalivada (roasted vegetables) 9,95 €

Gratinated cannelloni 9,95 €

Meat-stuffed aubergine 14,90 €

Beef tripe with chickpeas 14,25 €

House salad 9,95 €

Char-grilled baby gem lettuce with romesco and mustard-peanut vinaigrette 11,50 €

Goat's cheese salad 12,35 €

Catalan salad 12,35 €

## Main Course

Butifarra sausage with side dish 12,50 €

Butifarra sausage stuffed with pear and Gorgonzola 14,75 €

Butifarra sausage with sobrassada and Mahón cheese 14,75 €

Butifarra sausage stuffed with black trumpet mushrooms 14,75 €

Lamb chops (4 pieces) with side dish 19,70 €

Free-range chicken thigh with side dish 12,50 €

Iberian pork "abanico" with side dish 19,50 €

Ribeye steak with side dish 21,50 €

Dry-aged beef rib steak (45 days, 1.2 kg) with side dish.

37,50 €

per person (for 2 people)

Premium dry-aged Scottish Black Angus ox rib steak (45 days, 1.25 kg) with side dish. 86,25 € per person (for 2 people)

Char-grilled octopus leg on a potato base with Mahón sobrassada 18,75 €

Pig's trotters 12,50 €

## House Specials

Carrot cake 6,30 €

Lemon Pie 6,95 €

Cheesecake 6,95 €

Coulant 6,30 €

## Traditional Desserts

Mel i mató 4,50 €

Flan 4,25 €

Truffles 5,50 €

Orange Juice with Vanilla Ice Cream 8,25 €

## Ice creams

Flavours: Vanilla, Chocolate, Strawberry,  
or Lemon 4,45 €