

In case of intolerance or food allergy please inform our staff

## **TO SHARE**

CHIPS POTATOES "BONILLA A LA VISTA"	3,00€
ANCHOVY STUFFED OLIVES "EL XILLU"	4,00€
COD FRITTERS (each one)	3,50€
TOMATO BREAD WITH ANCHOVIE "CANTÁBRICO 00" (each one)	4,00€
OYSTER GOUTHIER N°2 (each one)	4,50€
HUMMUS	9,00€
RUSSIAN SALAD	9,50€
SALMON BLINIS WITH CRÈME FRAÎCHE	10,50€
RUSSIAN SALAD WITH AVOCADO AND SALMON CAVIAR	14,00€
MARINATED RAZOR CLAMS	14,50€
ACORN-FED IBERIAN HAM FROM GUIJUELO (50gr.)	19,00€
FOIE MI-CUIT	19,00€
ASSORTED CHEESE 2/4 VARIETY	11,00€-19,00€

## **TABLE EARLY**

ESCAROLE SALAD WITH STILTON CHEESE, PEAR AND WALNUT OIL	11,00€
MAREME PEAS STEWED WITH "JOSELITO" BACON	14,50€
CRAB SALAD WITH GREEN BEAN AND KIMUCHI SAUCE	19,50€
GRILLED "JOSELITO" FRESH CHORIZO (Matanza 2024 Guijuelo)	13,50€
ZUCCHINI FLOWER IN TEMPURA STUFFED WITH COD BRANDADE (each one)	9,50€
POTATO OMELETTE WITH CATALAN SAUSAGE	10,50€
MEAT CANELLONI HOME MADE	14,00€

### ***We offer two types of bread:***

Bread of flour mill srone, ideally for two persons	3,50€
Bread with tomato "Catalan style"	3,50€
Gluten free bread	2,50€

**FISH:**

SALMON TARTARE WITH GRANNY SMITH APPLE AND KIMCHI MAYONNAISE	21,50€
COD BISCAY STYLE WITH CANDIED POTATO	25,50€
MONKFISH STEW WITH POTATO	26,50€

**COQUELETS AND SIDE DISHES**

Our is raised in Galicia and fed with grain during four weeks, resulting in a soft and delicate meat...

CLASSIC	17,00€	LETTUCE HEARTS WITH MUSTARD VINAIGRETTE	3,70€
WITH HERBS	17,00€	CANDIED LEEKS WITH GOAT CHEESE	3,70€
BARBECUE	17,00€	SWEET POTATOE PURÉE AND GINGER	3,70€
SPICY	17,00€	FRIED POTATOES	3,70€
IN SALT	17,00€	MASHED POTATOES	3,70€
		COUSCOUS WITH ITS SPICES	3,70€

**OTHER OPTIONS**

<b>BONELESS PIG`S TROTTERS</b> (Glazed with mini portobello mushrooms)	19,50€
<b>FILET OF BLACK ANGUS 250gr.</b> (With parmentier)	29,50€
<b>STEAK TARTAR IN HONOR OF CASA PALOMA</b>	26,00€

**WHOLE PIECES TO SHARE**

We've recovered the art and magic of carving

**CHICKEN "PENEDÈS" "POTA NEGRE"** (In casserole – mushrooms – bacon - okra) Advisable for 2 persons 53,00€

Autochthonous race of Penedes, raised in open field, their feeding is based on cereal and is sacrificed at 4 months of life. The main characteristic of this breed (race), a large fat infiltration in muscle, robust flavor and juicy meat

**STONE -GRILLED MAGRET OF DUCK** (Sweet potatoe purée and ginger) Advisable for 2 persons 50,00€

Breast of duck of the race "Mulard". Roused in open field the first three months of his life and fattened for 21 days.

**SHANK OF VEAL** (Mashed potatoes) Advisable for 2-3 persons 68,00€

Claves that are 6 or 8 months old, they raised in open field, their feeding is based on breast milk and cereal.

**SHOULDER OF LAMB ECO** (Lettuce hearts with mustard vinaigrette) Advisable for 2 persons 62,00€

Xisqueta breed, fed on fresh grass, organic cereals and mother's milk.