


# Weekend menu


















INCLUDES: first, second, dessert, water and wine | Toasted bread with aioli 1 € / person

MENUS ARE NOT SHARED | DOES NOT INCLUDE BREAD AND DRINKS









## FIRST COURSE

1. Salad with tuna, anchovies and sardines 
2. Salad with walnuts and grated cheese  
3. Assortment of cheese with salad 
4. Assorted sausages with salad 
5. Toast with roasted vegetables and anchovies  
6. Asparagus with romesco grilled asparagus 
7. Grilled vegetables with goat cheese  
8. Homemade cannelloni (Bechamel or tomato)  
9. Macaroni Bolognese with cheese  
10. Catalan broad bean
11. Meat Stuffed eggplants  

## MAIN COURSE

12. Grill with garnish to choose from:  
white sausage, black sausage, beef steak, chicken, rabbit, secret,  
Grilled lamb with garnish (sup. €4) or Sirloin steak with garnish (sup. €7)
13. Grilled meat:  
white sausage, black sausage, bacon and lamb (sup. €4)
14. Pork with mushrooms chaps 
15. Trotters with sauce 
16. Escalope of veal with garnish   
17. Croquettes with garnish    
18. Breaded Calamari with garnish  
19. Cod au gratin with tomato confit and  
garlic mousseline (sup. €3)   
20. Squid fishing (sup. €4) 
21. Grilled cuttlefish with garnish   

## DESSERT

22. Homemade egg flan with cream  
23. Catalan cream   
24. Artisan yogurt with berry jam 
25. Vanilla ice cream with cream and hot chocolate  
26. Fresh fruit

22 €



Without gluten\*



Gluten



Soya



Dairy products



Egg



Nuts



Fish



Moluscs



Crustaceans