









COLD STARTERS


MIXED SALAD   7,30€
Lettuce, tomato, onion, boiled egg, asparagus and tuna

GOAT CHEESE SALAD    7,90€
Dressed with honey and lemon vinaigrette and nuts


PASTA SALAD     6,80€
Pasta, boiled egg, corn, olives, tuna and cocktail sauce


GUACAMOLE SALAD    9,40€
Very thin baked dough, guacamole, shrimps



MILLEFEUILLE OF TOMATOES     7,50€
With mozzarella seasoned with pesto
Thin tomato slices, mozzarella and Genovese pesto

WARM SALAD  9,00€
Beans and small squids dressed with mustard vinaigrette

CHEESE BOARD 3 cheeses   14,30€

COLD CURED IBERIAN MEAT BOARD  18,30€
Ham, chorizo sausage, pork loin and salami-like sausage

IBERIAN HAM  19,80€

SALAD 'ALEX'   9,00€
Crunchy savoury dough base, mixed salad, prawns,
Crunchy iberian ham, honey and mustard sauce

SALAD 'TROPICAL'   12,50€
Mixed salad, foie gras, forest fruits,
pineapple and forest fruits vinaigrette

FOIE SHAVINGS ON PORT WINE REDUCTION  13,80€

GRILLED RED PEPPER
WITH ANCHOVIES FROM LA ESCALA    7,50€



HOT STARTERS




SCRAMBLED IBERIAN HAM AND WILD ASPARAGUS	🌾 🍷	9,50€
SCRAMBLED MUSHROOMS AND PRAWNS	🍷 🍷	7,50€
IBERIAN HAM CROQUETTES (5 units)	🌾 🍷 🍷	9,50€
CHICKEN CROQUETTES (5 units)	🌾 🍷 🍷	7,80€
MUSHROOM CROQUETTES (5 units)	🌾 🍷 🍷	8,40€
COD CROQUETTES (5 units)	🌾 🍷 🍷 🐟	7,40€
GORGONZOLA AND WALNUTS CROQUETTES (5 units)	🌾 🍷 🍷	7,40€
GRILLED VEGETABLES Eggplant, zucchini, red pepper, wild asparagus, tomato and potato		10,30€
MEAT CANNELLONI	🌾 🍷 🍷	7,80€
VEGETABLE CANNELLONI Courgettes, aubergines, onions, carrots, gratinated	🌾 🍷 🍷	8,00€
VEGETABLE LASAGNA	🌾 🍷 🍷	8,90€
MEAT LASAGNA	🌾 🍷 🍷	9,00€
FISH SOUP	🍷	9,00€
PRAWN OMELETTE	🍷 🍷	8,10€
ANDALUSIAN-STYLE CUTTLEFISH	🍷 🍷	9,30€
ANDALUSIAN-STYLE SQUIDS	🍷	9,30€
COD FRITTERS (8 units)	🌾 🍷 🍷 🐟	9,50€
OCTOPUS COOKED THE GALICIAN WAY	🍷	14,50€
PROVOLONE WITH BASIL	🌾 🍷 🍷	8,40€



RICE

SEAFOOD RICE    18,70€
Minimum two people - price per person

BLACK RICE    17,00€
Minimum two people - price per person

SOUP RICE WITH LOBSTER     22,00€
Minimum two people - price per person

FIDEUÁ   
(SIMILAR TO PAELLA CATALAN NOODLES) 17,10€
Minimum two people-price per person

FUNGHI RISOTTO SEASONED  
WITH THREE DIFFERENT OLIVE OILS 13,90€



PASTA

SPAGHETTI   9,10€

PENNE   9,60€

SIDE DISH SAUCES FOR EACH KIND OF PASTA

NAPOLITANA  PESTO  
BOLOGNESE  GORGONZOLA 
CARBONARA  FOUR CHEESES 

FILLED PASTA

PEAR AND CHEESE FIOCHI    13,50€
WITH WALNUT SAUCE

GRANTORTELONI WITH PORCINI MUSHROOMS 12,50€
AND MUSHROOMS AND TRUFFLE SAUCE  

CASONCELLI FILLED WITH MEAT 11,70€
WITH SAUCE OF WILD MUSHROOMS  

PANCIOTTI WITH SCALLOPS AND PRAWNS 15,30€
WITH NAGE OF CRAYFISH   

MEZALUNA WITH RICOTTA AND SPINACH 11,20€
WITH PARMESAN SAUCE  





FISH

GRILLED MEDALLION OF TUNA SERVED ON A BED OF MIXED VEGETABLES 🍷	17,00€
HAKE TRUNK TO DONOSTIARRA-STYLE 🍷	16,90€
GRILLED COD WITH GARLIC MOUSSELINE 🍷 🍷	18,00€
COD A-LA-LLAUNA STYLE WITH ROMESCO SAUCE 🍷 🍷	18,60€
GRILLED PRAWNS (7 units) 🍷	14,10€

MEAT

BARBECUED LAMB CHOPS	13,10€
BEEF CARPACCIO 🍷	14,40€
VEAL ENTRECÔTE (TO TASTE)	17,50€
GRILLED TENDERLOIN VEAL	19,90€
VEAL ESCALOPE 🍷 🍷	11,90€
BREADED CHICKEN BREAST 🍷 🍷	8,50€
MAGRET OF DUCK WITH BERRY SAUCE	14,90€
TAGLIATTA Grilled beef with fried potatoes or grilled vegetables	15,10€
“DUROC” PORK RIBS: Smoked with apple wood and cooked at low temperature	14,10€





























All meats may be served
with the following sauces
recommended by our Cheff:

Roquefort Sauce 🍷
Pepper Sauce 🍷
Old Mustard Sauce 🍷



PIZZES

1. MARGHERITA   9,10€
Tomato, mozzarella and oregano
2. MAJORCAN   11,20€
Tomato, mozzarella, cured spicy sausage, goat cheese and oregano
3. MEDITERRANEAN   11,00€
Tomato, mozzarella, York ham, green olives and oregano
4. COSTA BRAVA    10,10€
Tomato, mozzarella, anchovies, black olives and oregano
5. FIVE SEASONS   11,00€
Tomato, mozzarella, York ham, mushrooms, pepper and oregano
6. FOUR CHEESE   11,20€
Tomato, mozzarella, gorgonzola, goat cheese, parmesan and oregano
7. VEGETARIAN   10,20€
Tomato, mozzarella, onion, eggplant, zucchini and oregano
8. CAPRICHOSA   10,90€
Tomato, mozzarella, artichokes, mushrooms, capers, parmesan and oregano
9. CAMPESINA    10,90€
Tomato, mozzarella, pesto, mushrooms, gorgonzola, parmesan and oregano
10. TASTE OF THE SEA     10,70€
Tomato, mozzarella, prawns, mussels and oregano
11. IBERIAN   12,00€
Tomato, mozzarella, Iberian ham and oregano



PIZZES

12. PEPPERONE   11,20€
Tomato, mozzarella, pepperoni and oregano
13. CARBONARA   10,50€
Tomato, mozzarella, mushrooms, bacon and oregano
14. LA PIAZZA DE DALT   11,70€
Mozzarella, wild mushrooms, artichokes, Spanish ham and oregano
15. PIEMONTESE   10,70€
Tomato, mozzarella, York ham, pineapple and oregano
16. MEXICANA   10,70€
Tomato, mozzarella, beef meat and oregano
17. CANTABRIAN    10,70€
Tomato, mozzarella, tuna, red pepper, green olives and oregano
18. PRINCESA    11,20€
Tomato, mozzarella, York ham, egg and oregano
19. PIZZA VULCANO    12,50€
Pizza dough made with black flour,
tomato, mozzarella, beef, onion, egg and oregano

GLUTEN FREE PIZZA EXTRA OF 2,00€

EXTRAS

SUPPLEMENT PER INGREDIENT	1,50€
IBERIAN HAM SUPPLEMENT	2,50€

ALLERGENS



CONTAINS GLUTEN



CONTAINS CRUSTACEAN



CONTAINS NUTS



CONTAINS FISH



CONTAINS PEANUTS



CONTAINS EGG



CONTAINS LACTOSE



CONTAINS MOLLUSK



CONTAINS SESAME

VAT INCLUDED





DESSERTS

- | | | |
|--------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| 1. CHEESE CAKE |   | 5,80€ |
| 2. CATALAN CREAM |   | 5,10€ |
| 3. HOME MADE TIRAMISU |   | 5,60€ |
| 4. PANNA COTTA
WITH WILDBERRY COULIS |   | 4,50€ |
| 5. CHOCOLATE COULANT
WITH MANDARIN ICE CREAM |   | 5,60€ |
| 6. PINEAPPLE CARPACCIO
WITH COCONUT ICE CREAM |   | 4,10€ |
| 7. ASSORTMENT
OF ICE CREAMS (TWO SCOOPS) |   | 5,00€ |
| 8. SEASONAL FRUIT |   | 4,00€ |
| 9. TRUFFLES WITH WHIPPED CREAM |   | 5,60€ |

Assortment of Tartas



Idiazabal Cheesecake
with Caramelized
Walnuts

   5,60€



Nougat
Lingot

5,60€



Soft Coconut
Dome

5,60€

Gin Tonic Cake

5,60€

Yogourt Lingot

5,60€

Chocolate and Orange
done with Cinnamon
Crunchy

5,60€

Creamy chocolate
lingot with caramel
and crunchy of hazelnut
and neula (Typical Catalan
Biscuit)

5,60€



WINES

HOUSE WINES

WHITE SARDÀ VINEYARD D.O: Penedès Alcohol content: 11,5% Variety: Xarel·lo, Chardonnay 9,80€

ROSÉ VINYA SARDÀ D.O: Penedès Alcohol content: 12% Variety: Cabernet, Merlot 9,80€

RED VINYA SARDÀ D.O: Penedès Alcohol content: 12,5% Variety: Merlot, Ull de llebre 9,80€

WHITE WINES

MONTESPINA D.O: Rueda Alcohol content: 13% Variety: 100% Verdejo 12,20€

GESSAMÍ DE GRAMONA D.O: Penedès Alcohol content: 11,5% Variety: Muscatel from Alexandria, Muscatel from Frontignac, Gewürztraminer and white Sauvignon 17,90€

ROSÉ WINES

ROSÉ PALANGRE 10,70€
D.O: Catalunya Alcohol content: 11% Variety: 100% trepat

"RAMÓN BILBAO" 14,70€
D.O: Rioja Alcohol content: 13% Variety: Garnacha Serving temperature: 11/13°

LAMBRUSCO ROSÉ 10,90€
D.O: Italia - Reggio della Emilia Alcohol content: 8% Variety: 100% Lambrusco

RED WINES

"RAMÓN BILBAO" CRIANÇA D.O: Rioja Alcohol content: 13,5% 16,00€
Variety: 100% Tempranillo Riojano Serving temperature: 16/18°

GORREBUSTO VENDIMIA SELECCIONADA 16,90€
D.O: Rioja Alcohol content: 14% Variety: Tempranillo 100%

"VIÑA VILANO" CRIANÇA 17,50€
D.O: Ribera del Duero Alcohol content: 13,5% Variety: Tempranillo 100%

ATRIUM CABERNET SAUVIGNON 17,80€
D.O: Penedès Alcohol content: 14% Variety: Cabernet Sauvignon

LES SENTIUS D.O: Priorat Alcohol content: 14% 26,80€
Variety: Garnacha, Cariñena, Cabernet Sauvignon and Syrah

LAMBRUSCO Italia-Reggio della Emilia Alcohol content: 8% Variety: 100% Lambrusco 10,90€

CAVAS

RESERVA BRUT NATURE MARQUES DE LA CONCORDIA 9,70€
D.O: Cava Alcohol content: 12% Variety: Macabeo, Xarel·lo and Parellada

BRUT PARXET D.O: Alella Alcohol content: 11,5% 14,10€
Variety: Macabeo, Parellada, Pansa Blanca Serving temperature: 5/7°

BRUT GRAMONA IMPERIAL D.O: Cava Alcohol content: 12% 22,20€
Variety: Xarel·lo, Macabeo, Chardonnay Serving temperature: 6/8°