



COLD STARTERS

MIXED SALAD 🌱🐟 9,30€
Lettuce, tomato, onion, boiled egg, asparagus and tuna

GOAT CHEESE SALAD 🌱🥜🥛 9,90€
Dressed with honey and lemon vinaigrette and nuts

PASTA SALAD 🌱🥚🐟🥛 8,80€
Pasta, boiled egg, corn, olives, tuna and cocktail sauce

GUACAMOLE SALAD 🌱🦐🥛 11,40€
Very thin baked dough, guacamole, shrimps

MILLEFEUILLE OF TOMATOES 🌱🥜🥛🥚 9,50€
With mozzarella seasoned with pesto
Thin tomato slices, mozzarella and Genovese pesto

WARM SALAD 🌱 11,00€
Beans and small squids dressed with mustard vinaigrette

CHEESE BOARD 3 cheeses 🌱🥛 16,30€

COLD CURED IBERIAN MEAT BOARD 🌱 20,30€
Ham, chorizo sausage, pork loin and salami-like sausage

IBERIAN HAM 🌱 21,80€

SALAD 'ALEX' 🌱🦐 14,50€
Crunchy savoury dough base, mixed salad, prawns,
Crunchy iberian ham, honey and mustard sauce

SALAD 'TROPICAL' 🌱🐟 14,50€
Mixed salad, foie gras, forest fruits,
pineapple and forest fruits vinaigrette

FOIE SHAVINGS ON PORT WINE REDUCTION 🌱 15,80€

GRILLED RED PEPPER
WITH ANCHOVIES FROM LA ESCALA 🌱🥜🥛 9,50€



HOT STARTERS



SCRAMBLED IBERIAN HAM AND WILD ASPARAGUS	 	11,50€
SCRAMBLED MUSHROOMS AND PRAWNS	 	9,50€
IBERIAN HAM CROQUETTES (5 units)	  	11,50€
CHICKEN CROQUETTES (5 units)	  	9,80€
MUSHROOM CROQUETTES (5 units)	  	10,40€
COD CROQUETTES (5 units)	   	9,40€
GORGONZOLA AND WALNUTS CROQUETTES (5 units)	  	9,40€
GRILLED VEGETABLES Eggplant, zucchini, red pepper, wild asparagus, tomato and potato		12,30€
MEAT CANNELLONI	  	9,80€
VEGETABLE CANNELLONI Courgettes, aubergines, onions, carrots, gratinated	  	10,00€
VEGETABLE LASAGNA	  	10,90€
MEAT LASAGNA	  	11,00€
FISH SOUP		11,00€
PRAWN OMELETTE	 	10,10€
ANDALUSIAN-STYLE CUTTLEFISH	 	11,30€
ANDALUSIAN-STYLE SQUIDS		11,30€
OCTOPUS COOKED THE GALICIAN WAY		16,50€
PROVOLONE WITH BASIL	  	10,40€



RICE

SEAFOOD RICE    20,70€
Minimum two people - price per person

BLACK RICE    19,00€
Minimum two people - price per person

SOUP RICE WITH LOBSTER     24,00€
Minimum two people - price per person

FIDEUÁ   
(SIMILAR TO PAELLA CATALAN NOODLES) 19,10€
Minimum two people-price per person

FUNGI RISOTTO SEASONED  
WITH THREE DIFFERENT OLIVE OILS 15,90€



PASTA

SPAGHETTI   11,10€

PENNE   11,60€

SIDE DISH SAUCES FOR EACH KIND OF PASTA

NAPOLITANA	PESTO  
BOLOGNESE	GORGONZOLA 
CARBONARA 	FOUR CHEESES 



FILLED PASTA

PEAR AND CHEESE FIOCHI    15,50€
WITH WALNUT SAUCE

GRANTORTELONI WITH PORCINI MUSHROOMS 14,50€
AND MUSHROOMS AND TRUFFLE SAUCE  

CASONCELLI FILLED WITH MEAT 13,70€
WITH SAUCE OF WILD MUSHROOMS  

PANCIOTTI WITH SCALLOPS AND PRAWNS 17,30€
WITH NAGE OF CRAYFISH   

MEZALUNA WITH RICOTTA AND SPINACH 13,20€
WITH PARMESAN SAUCE  





FISH

HAKE TRUNK TO DONOSTIARRA-STYLE 🐟	18,90€
GRILLED COD WITH GARLIC MOUSSELINE 🐟 🥛	20,00€
COD A-LA-LLAUNA STYLE WITH ROMESCO SAUCE 🐟 🥛	20,60€
GRILLED PRAWNS (7 units) 🦐	16,10€



MEAT

BARBECUED LAMB CHOPS	15,10€
BEEF CARPACCIO 🥩	16,40€
VEAL ENTRECÔTE (TO TASTE)	19,50€
GRILLED TENDERLOIN VEAL	21,90€
VEAL ESCALOPE 🌾 🥛	13,90€
BREADED CHICKEN BREAST 🌾 🥛	10,50€
MAGRET OF DUCK WITH BERRY SAUCE	16,90€
TAGLIATTA Grilled beef with fried potatoes or grilled vegetables	17,10€

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

Roquefort Sauce 🥛
Pepper Sauce 🥛
Old Mustard Sauce 🥛



PIZZES

- | | | |
|---|---|--------|
| 1. MARGHERITA |   | 10,10€ |
| Tomato, mozzarella and oregano | | |
| 2. MAJORCAN |   | 13,20€ |
| Tomato, mozzarella, cured spicy sausage, goat cheese and oregano | | |
| 3. MEDITERRANEAN |   | 13,00€ |
| Tomato, mozzarella, York ham, green olives and oregano | | |
| 4. COSTA BRAVA |    | 12,10€ |
| Tomato, mozzarella, anchovies, black olives and oregano | | |
| 5. FIVE SEASONS |   | 13,00€ |
| Tomato, mozzarella, York ham, mushrooms, pepper and oregano | | |
| 6. FOUR CHEESE |   | 13,20€ |
| Tomato, mozzarella, gorgonzola, goat cheese, parmesan and oregano | | |
| 7. VEGETARIAN |   | 12,20€ |
| Tomato, mozzarella, onion, eggplant, zucchini and oregano | | |
| 8. CAPRICHOSA |   | 12,90€ |
| Tomato, mozzarella, artichokes, mushrooms, capers, parmesan and oregano | | |
| 9. CAMPESINA |    | 12,90€ |
| Tomato, mozzarella, pesto, mushrooms, gorgonzola, parmesan and oregano | | |
| 10. TASTE OF THE SEA |     | 12,70€ |
| Tomato, mozzarella, prawns, mussels and oregano | | |
| 11. IBERIAN |   | 14,00€ |
| Tomato, mozzarella, Iberian ham and oregano | | |



PIZZES

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

GLUTEN FREE PIZZA EXTRA OF 4,50€

EXTRAS

SUPPLEMENT PER INGREDIENT	2,00€
IBERIAN HAM SUPPLEMENT	3,00€

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   7,80€

2. HOME MADE TIRAMISU   7,60€

3. CHOCOLATE COULANT  
WITH MANDARIN ICE CREAM 7,60€

3. WHITE CHOCOLATE COULANT  
WITH MANGO ICE CREAM 7,60€

4. PINEAPPLE CARPACCIO  
WITH COCONUT ICE CREAM 6,10€

5. ASSORTMENT  
OF ICE CREAMS (TWO SCOOPS) 7,00€

6. TRUFFLES  
WITH WHIPPED CREAM 7,60€



WINES

HOUSE WINES

WHITE CHENINE D.O: Penedès Alcohol content: 11% Variety: Xarel·lo | Macabeu | Perellada 11,80€

ROSÉ CHENINE D.O: Penedès Alcohol content: 11% Variety: Merlot | Tempranillo 11,80€

RED CHENINE D.O: Penedès Alcohol content: 11% Variety: Ull de llebre 11,80€

WHITE WINES

MONTESPINA D.O: Rueda Alcohol content: 13% Variety: 100% Verdejo 14,20€

GESSAMÍ DE GRAMONA D.O: Penedès Alcohol content: 11,5% Variety: Muscatel from Alexandria, Muscatel from Frontignac, Gewürztraminer and white Sauvignon 19,90€

ROSÉ WINES

ROSÉ PALANGRE 12,70€
D.O: Catalunya Alcohol content: 11% Variety: 100% trepat

"RAMÓN BILBAO" 16,70€
D.O: Rioja Alcohol content: 13% Variety: Garnacha Serving temperature: 11/13°

LAMBRUSCO ROSÉ 12,90€
D.O: Italia - Reggio della Emilia Alcohol content: 8% Variety: 100% Lambrusco

RED WINES

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

GORREBUSTO VENDIMIA SELECCIONADA 18,90€
D.O: Rioja Alcohol content: 14% Variety: Tempranillo 100%

"VIÑA VILANO" CRIANÇA 19,50€
D.O: Ribera del Duero Alcohol content: 13,5% Variety: Tempranillo 100%

ATRIUM CABERNET SAUVIGNON 19,80€
D.O: Penedès Alcohol content: 14% Variety: Cabernet Sauvignon

LES SENTIUS D.O: Priorat Alcohol content: 14% 28,80€
Variety: Garnacha, Cariñena, Cabernet Sauvignon and Syrah

LAMBRUSCO Italia-Reggio della Emilia Alcohol content: 8% Variety: 100% Lambrusco 12,90€

CAVAS

RESERVA BRUT NATURE MARQUES DE LA CONCORDIA 11,70€
D.O: Cava Alcohol content: 12% Variety: Macabeo, Xarel·lo and Parellada

BRUT PARXET D.O: Alella Alcohol content: 11,5% 16,10€
Variety: Macabeo, Parellada, Pansa Blanca Serving temperature: 5/7°

BRUT GRAMONA IMPERIAL D.O: Cava Alcohol content: 12% 24,20€
Variety: Xarel·lo, Macabeo, Chardonnay Serving temperature: 6/8°