

# THE MENU

## STARTERS

	<b>1/2 SERVING</b>	<b>FULL SERVING</b>
Our garden salad	7,50€	12,00€
Salad with homemade pickles and confits	7,80€	12,50€
Chaton salad (cod, bonito and anchovies)	8,50€	14,80€
Warm salad with goat cheese, nuts and fruit	9,00€	16,00€
Cantabrian butterfly anchovies with coca de Folgueroles (4u.)	3,5€/u.	12,90€
Grilled vegetables with black olives and toasts		14,00€
Roasted cod fish spread with toasts	8,50€	15,50€
Grilled potatoes salad with tuna and pickled peppers	9,90€	16,00€
Assortment of local cheeses, jam and walnuts	10,50€	18,00€
Charcuterie board from Can Torrentà, Canet d'Adri	9,00€	16,00€
Acorn-fed Iberian ham	12,50€	21,00€
Melted cheese "el Fermió" with bacon and quince		14,00€
Croquettes. Ham, roasted chicken, mushrooms and cod (8u.)	2,0€/u.	14,40€
Fried squid (roman-style)	8,20€	14,00€
Miquel style mussels	9,90€	15,50€
Bolognese snails on a can with allioli		16,80€

# MAIN COURSES

## CHARGRILLED

Pig trotters with allioli	14,50€
Sausage from Can Torrentà	14,00€
Perol sausage	14,50€
1/4 farmer's chicken	15,50€
1/4 rabbit	14,80€
Assorted lamb	21,00€
Angus short ribs from Vall Llémèna (500g)	19,80€
Angus entrecote from Vall Llémèna (400g)	28,00€
Iberian special cut (350g)	22,80€
Iberian pork shoulder (250g)	26,90€
Old Galician Blonde Cow Chop (1kg)	62,00€
Fish of the day	M.P.

*All meats are accompanied by french fries and padrón peppers*

## STEWES

Stewed duck and pears in rancid wine	21,00€
"Callos"	16,80€
Roasted Duroc pork cheek with potatoes	18,00€
Stewed sea and mountain style snails	19,80€
Pil Pil cod fish with broad beans	24,00€

## TO SHARE

French fries / grilled potatoes	4,00€
Padrón peppers	4,00€
Piquillo peppers confit with garlic	4,80€
Green salad	4,00€
White beans from Santa Pau	5,00€