

1929



## *To share*

<i>Iberian-ham croquettes</i>	<i>1,95 € (each)</i>
<i>Anchovies (4)</i>	<i>9,00 €</i>
<i>“5 Jotas” ham (half serving)</i>	<i>15 €</i>
<i>Cod fritters</i>	<i>12,5 €</i>
<i>Battered or breaded calamari rings</i>	<i>14,50 €</i>
<i>Joël Dupuch n° 3 oysters</i>	<i>2,95 € (each)</i>
<i>Forn de Sant Josep bread rubbed with tomato</i>	<i>3,50 €</i>



## *Our suggestions*

<i>Egg of Calaf of the day</i>	<i>12€</i>
<i>Chateaubriand bearnaise</i>	<i>28€</i>
<i>Leopoldo oxtail stew with Priorat wine and guarnish</i>	<i>19€</i>
<i>Sole Meunière (or grill)</i>	<i>26€</i>
<i>Paella “señorito Casa Leopoldo”</i>	<i>24,50€</i>
<i>Whole grilled turbot with béarnaise or in own sauce (turbot for 2)</i>	<i>28€</i>

*(Price per person)*

# "Menu carta" Winter 34,95€

- . Cream of pumpkin with citrus "reduit" and pipes to turmeric
- . Mushroom soup with sliced ceps (mushrooms), tender onions and croutons
- . Onion soup with Emmental gratin
- . Stew of lentils with spicy chorizo
- . "Trinxat de la Cerdanya" with black sausage
- . Codfish "esqueixat" with tomato, onion and kalamata olive
- . Green-bean salad with Parmesan and pine nuts
- . Lettuce hearts with Parmesan, chicken and croutons as a Caesar salad "by our way"



- . Hand-cut steak tartare with chips
- . Chargrilled Iberian pork with garlic and piquillo peppers
- . Entrecôte with Café de Paris sauce
- . Meatballs with cuttlefish
- . Fricandeau with mushrooms
- . Leopoldo oxtail stew with Priorat wine and garnish (surcharge 3,50€)
- . "Cap i pota" with checkpeas



- . Selection of Catalan cheese (surcharge 4,00€)
- . Homemade flan
- . Mató (fresh cheese) and honey
- . Small cake warm coulant chocolate
- . Crème brûlée
- . Raspberries

- . Gratinated chicken cannelloni with truffle béchamel
- . Steamed mussels with lemon and black pepper
- . Prawn and Iberian-bam omelette with american sauce
- . 4 Joël Dupuch oysters au naturel
- . Fig "coca" (thin tart) with apple
- . Traditional vegetable "escalivada" with sobrassada
- . Homemade pâté de campagne with toast and piparra in vinegar



"Menu carta Winter" includes 2 courses + dessert and water, coffee and a glass of wine (or beer)  
VAT included. Price per person