

1929



To share

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



Our suggestions

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

(Price per person)

“Menu carta” autumn ◆ ◆ ◆ ◆ 34,95€

- . Cream of pumpkin with citrus “recuit” 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”

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

- . 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 mashed potatoes (surcharge 3,50€)
- . “Cap i pota” with checkpeas

- . “Cap i pota” Pepe Carvalho with checkpeas
- . Stewed Ganxet white beans with black pudding
- . Bluefin tuna fillet with caramelised onion
- . Cod “our way”
- . Meatballs with cuttlefish
- . Black rice with cuttlefish and squid
- . Fideuà “rossejat” with baby shrimp and aioli
- . Bluefin tuna fillet with caramelised onion

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

- . Coffee torrijas
- . Cheesecake
- . Apple pie with homemade vanilla ice cream
- . Baba au rhum
- . Crêpe Suzette with homemade vanilla ice cream (surcharge 4,00€)

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