



## CARTA

### SECOND COURSE

Veal-based “fricandó “ stew with mushrooms	16€
“Rabo de toro” (oxtail) to priorat wine	19€
“Cap i pota” stew of pepe carvalho	15,5€
Lamb with creamy smoked aubergine	18,5€
Ox tartar with potatoes	16€
Ox entrecote with coffee of paris sauce	18,5€
Loin of iberian pork with marinated vegetables	18,5€
T-bone steak aged 30 days	68€
Pilpil cod with grilled leek	18€
Monkdish with cuttlefish stew, bacon and arbequina olives	21,5€
Fish of the day baked or grilled (According to market)	23€
Seafood rice	24,5€
Black rice	23€
Mountain rice with iberian pork	24€
Bread with tomato	3,5€
Bread	3€