## **PASTA AND RICE**

Thin noodles with calamari, squid ink and lemon cream

19€

Grandmother's style cannelloni (gluten free option)

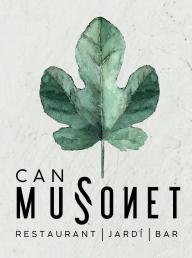
17€

Gnocchis with curry and coconut sauce

18€

## **DESSERTS**

Flaó foam	9€
Chocolate temptation 70%(like a coulant)	11€
Baked "can mussonet"cheesecake	10€
Greek yogurt panna cotta with Ibizan honey	10€
Oreo pot	10€
Spiced chocolate truffles	9€
Creamy Chocolate ingot ang gold	10€



This is a family house that stores plenty of life and history within its walls. It has been refurbished with love, affection and enthusiasm. We hope our dishes and attention help you perceive, share and enjoy its essence.

WELCOME

Bread with hummus and olives 2,5 € pp Cod confit over cucumber brunoise with coconut-citronella cream and ginger 23€ **STARTERS** Crunchy salmon roll in two textures with avocado, mango and teriyaki sauce 24€ Warm grilled melon salad. 16€ Red tuna marinated in lemon, oil, salt and Avocado carpaccio with grated tomato and pomegranate 16€ pepper with Japanese rice 24€ burrata with tomato velvet, caramelized Cooked croaker fish with wok vegetables 23€ cherry tomatoes and pine nuts. 16€ Crispy squid with vegetables and rice 22€ Red tuna tartare on avocado in tempura. 19€ Ibizan "botifarró" sausage croquettes MEAT With sweet potato puree (4units) 15€ Grilled tenderloin beef with mojo picón and chips 26€ Fried eggs with gulas (imitation baby eels) and garlic shrimps or sobrassada 17€ "Can Mussonet" hamburger (vegan option) 19€ Pastries filled with sobrassada and Boneless marinated chicken thigh with tomato covered with honey (5units) 15€ sauce and kimchi mayonnaise 22€ Fried squids with caramelized onion Our Steak tartar 24€ over yellow chili-infused mashed potatoes 18€ Casserole-roasted lamb shoulder Grilled scallops with allioli. 19€ overspiced mashed potato 23€ Our flat bread with seasonal products 17€ Marinated beef sirloin tataki 24€

FISH