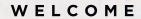


This is a family house that stores plenty of life and history within its walls. It has been refurbished with love, affection and enthusiasm. We hope our dishes and attention help you perceive, share and enjoy its essence.





Bread with hummus and olives	€2.5 pp	MEATS	
		Grilled skirt-steak with French fries and padrón peppers	€26
STARTERS		beef burger with fried egg, cheese, lettuce, tomato and	
Avocado carpaccio with grated tomato and pomegranate	€17	kimchi mayonnaise (vegan option)	€20
Burrata, caramelized cherries, tomato velvet and pine nuts	€17	Boneless and marinated chicken thigh on tomato sauce and small potatoes	€22
Red tuna tartare on avocado in tempura.	€21	Our steak tartare	€24
Butifarró croquettes with red sweet potato on top (4u)	€15	boneless lamb shoulder on mashed potatoes	€24
Broken eggs with eels and shrimps or sobrasada	€18		
Sobrasada and honey lollipops (5u)	€15	PASTA	
Fried squids with yellow chili puree, caramelized onion and tartar sauce	€18	Small noodles with cuttlefish, its ink and lemon cream	€20
Cod fritters	€18	Granny's cannelloni(gluten-free option)	€18
		Yellow curry gnocchi with shitakes vegetables	€18
FISH	*		
Confit cod with creamy pil-pil	€24	DESSERTS	
Crunchy salmon roll with mango and avocado in two textures (cooked and tartare)	1 /	lbizan flaó foam	€10
	€24	Hot Chocolate temptation 70%	€10
Thin slices of Marinated red tuna with Japanese rice	€24	Baked "Can mussonet" cheesecake	* €10
Croaker tataki on a wok of vegetables and rice	€24	Oreo pot	€10
		Homemade chocolate truffles and coconut balls	€9
		Creamy Chocolate ingot on cookie, gold-plated	€10