



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

STARTERS

Avocado carpaccio with grated tomato and pomegranate	€17
Burrata, caramelized cherries, tomato velvet and pine nuts	€17
Red tuna tartare on avocado in tempura.	€21
Butifarró croquettes with red sweet potato on top (4u)	€15
Broken eggs with eels and shrimps or sobrasada	€18
Sobrasada and honey lollipops (5u)	€15
Fried squids with yellow chili puree, caramelized onion and tartar sauce	€18
Cod fritters	€18

FISH

Confit cod with creamy pil-pil	€24
Crunchy salmon roll with mango and avocado in two textures (cooked and tartare)	€24
Thin slices of Marinated red tuna with Japanese rice	€24
Croaker tataki on a wok of vegetables and rice	€24

MEATS

Grilled skirt-steak with French fries and padrón peppers	€26
beef burger with fried egg, cheese, lettuce, tomato and kimchi mayonnaise (vegan option)	€20
Boneless and marinated chicken thigh on tomato sauce and small potatoes	€22
Our steak tartare	€24
boneless lamb shoulder on mashed potatoes	€24

PASTA

Small noodles with cuttlefish, its ink and lemon cream	€20
Granny's cannelloni(gluten-free option)	€18
Yellow curry gnocchi with shitakes vegetables	€18

DESSERTS

Ibizan flaó foam	€10
Hot Chocolate temptation 70%	€10
Baked “Can mussonet” cheesecake	€10
Oreo pot	€10
Homemade chocolate truffles and coconut balls	€9
Creamy Chocolate ingot on cookie, gold-plated	€10