

Starters

- Vinòmic pâté & toasted bread with tomato ...6,80€
- Vinòmic salad ...10,80€
- Leeks with vinaigrette and raw almond ...9,60€
- White beans, monkfish cheek and pil-pil souce ... 12,90 €
- Broccoli velouté, shells and black truffle ...12,20€
- Beef-stew (head and feet) with chickpeas ...8,90€
- Carbonara souce, black mushrooms and crispy neck beacon ...11,60€

Village baked bread

- Homemade tomato rubbed bread ...2,80€
- Handmade bread from the bakery *Forn dels Banys*, baked on site on demand (200gr, it takes about 8-10 minutes) ...3,30€
- Gluten-free bread *...2,90€

Our Fish

- Turbot with “Calçots” and romesco sauce...22,20€
- Cod with tripes, spinach and pinions *...21,10€
- Crispy octopus, potato parmentiere and herbs sauce *...18,90€
- Fresh fish baked or grilled with garlic and chili * ...SM

*Dishes with an asterisk are gluten free.
Not all the ingredients we use are said in here, please let us know any allergy or food intolerance.

Our rice

- Rice with peppers, prawns and pig trotters * ...15'80€

Our meal

- Crispy Suckling pig with prawns and pumpkin ...21,20€
- Wellington beef, herbs mustard and black truffle *...22,80€
- White beef rib with Jerusalem artichokes and *Café Paris* butter ...19,90€
- Ribeye steak with fried potatoes *...18,70€

Desserts

- Apple crumble and Catalan cream ...6,80€
- Cream, chocolate, and toffee ...6,60€
- Ice-cream assorted (*lemon and mint, yogurt with raspberry and hazelnuts with chocolate*)...5,80€
- Citric fruits, Meringue milk ice cream and marzipan...6,40€
- Baked chocolate mousse, pumpkin and vanilla ice cream ...6,20€
- Our cheese table (Shropshire, Munster, Brie de Meaux, Afuega'l pitu roxu i Cabrales) ... 15,90€

Prices includes VAT