



COLD

■ Marinated salmon with crème fraîche	12,9
■ Cod 'esqueixada'	10,5
■ Olivier salad	10,8
■ ■ Green salad with seeds	10,9
■ Grilled pepper with cod	14,5
■ ■ Guacamole with nachos	8,9
■ ■ Hummus with crispy vegetables	8,8
■ Balfegó tuna tartare with avocado	17,8
■ Smoked sardine	10,5
■ Anchovies from Vinaròs	10,6
■ Mussels with vermouth vinaigrette	10,5
■ Oyster from the Delta de l'Ebre	3,9
■ Oyster ceviche	4,7
■ Balfegó tuna carpaccio with 3 dressings	17,8
■ Beef carpaccio and parmesan sauce	19,8
■ Coca with Balfegó tuna	5,9
■ Coca with anchovies from Vinaròs	4,9
■ Coca with smoked sardine	5,2
■ Iberian acorn-fed ham	19,8
■ Organic cheeseboard	17,5
■ ■ Cachonditas Olives	3,9

RICES

■ Creamy rice with blue crab from the Delta de l'Ebre	19,9
■ Rice with baby cuttlefish and its ink	19,8
■ Rice with seafood	19,9
■ Rice with lobster	26,0
■ Surf and turf rice with organic Iberian ham veil	20,5
■ Rice with duck and mushrooms	20,8
■ ■ Vegetable rice with grilled leek	19,8
Rossos noodles	18,0

GRILLED

■ Organic veal burger	12,9
■ Roasted Duroc pork ribs	17,9
■ Iberian pork fillet	19,5
■ Matured beef tenderloin	25,8
■ Octopus leg	19,5
■ Mediterranean squid	18,5
■ Wild seabass with vegetables and citrus vinaigrette	18,9
■ Sardines	9,8
■ ■ Km0 vegetables	16,8
■ ■ Organic avocado with pico de gallo and vegetable ceviche	10,5
■ ■ Organic oyster mushroom and hazelnut	7,5
■ Artichokes with Iberian shavings	15,5

HOT

■ Prawns with garlic sauce	12,8
■ Pulled pork brioche	9,9
■ Padrón peppers	5,0
■ Adolfinia's meatballs	11,7
■ Herminia's pork in sauce	10,9
■ Our torrezno	5,5
■ Eggs with Iberian acorn-fed ham	12,0
■ Eggs with organic blood sausage with onion	11,8
■ Bravas with iberian minced chorizo	6,9
■ Andalusian-style Mediterranean squid	16,8
■ Fried squid rings	13,5
■ Crispy free-range Chicken	11,6
■ ■ Vegetable tempura	12,0
■ Iberian ham croquettes	9,5
■ Roasted chicken croquettes	8,0
■ Cod fritters	10,0
■ Coca of matured cow tenderloin	5,9
■ Coca with grilled Iberian pork fillet	5,8
■ Organic blood sausage with onion	6,0
■ Mussels with citrus, bay leaf, garlic and onion	12,7
■ Mussels with white wine, celery, garlic and parsley	12,8
Maxicannelloni by our chef Mercè	13,8
■ Bread	0,95
■ Gluten-free bread	2,1
■ ■ Bread with garlic and olive oil	3,6
■ ■ Bread with tomato and olive oil	3,6

SAUCES

Romesco	0,95
■ Aioli	0,75

DESSERTS

■ Maria's Coffee Fritters	5,8
■ Carrot cake, matcha tea and pollen	7,5
■ ■ Grilled pineapple with passion fruit sauce	6,7
■ Homemade organic cheesecake with strawberry jam	6,9
■ Bread with chocolate, oil and salt	6,3
■ Brownie	6,4
■ Kefir and lime ice cream with crunchy artisan biscuit	4,9
■ Vanilla ice cream	4,9
■ ■ Fruit ice pop, lemon lime flavor	2,9
■ ■ Fruit ice pop, coconut and strawberry flavor	2,9



WHITE WINE

	bottle	cup
■ Aproppòsit Malvasia	14,00	3,10
■ Aproppòsit Muscat D.O. Terra Alta	15,40	3,00
■ Aproppòsit Garnatxa Blanca D.O. Montsant	19,00	3,50
■ Aproppòsit Garnatxa Blanca D.O. Terra Alta	20,00	
■ Aproppòsit Macabeu D.O. Terra Alta	17,00	3,10
■ Aproppòsit Xarel·lo D.O. Penedès	19,00	3,50
■ Aproppòsit Viognier D.O. Terra Alta	19,00	3,50
■ Aproppòsit Chardonnay D.O. Penedès	25,00	
■ Rebels de Batea D.O. Terra Alta	17,00	
■ Petites estones D.O. Terra Alta	17,00	
■ Les Brugueres D.O.Q. Priorat	27,00	
■ Els Pics D.O.Q. Priorat	28,00	
■ Grimau Chardonnay D.O. Penedès	18,00	3,30
■ Mustillant D.O. Penedès	16,00	
■ El Terrat D.O. Tarragona	16,00	
■ Aura D.O. Rueda	15,00	
■ Finca Montico D.O. Rueda	22,00	
■ Torre la Moreira D.O. Rías Baixas	18,00	3,30
■ Pazo de San Mauro D.O. Rías Baixas	27,00	
■ Lagar de Cervera D.O. Rías Baixas	22,00	
■ Excellens Verdejo D.O. Rueda	15,00	2,70

RED WINE

	bottle	cup
■ Aproppòsit Garnatxa Negra D.O. Montsant	19,00	3,50
■ Aproppòsit Trepat D.O. Conca de Barberà	21,00	3,80
■ Aproppòsit D.O.Q. Priorat	23,00	3,90
■ Les Brugueres D.O.Q. Priorat	29,00	
■ El Senat del Montsant D.O. Montsant	22,00	
■ Marqués de Vargas Reserva D.O. Rioja	32,00	
■ Lan D-12 D.O. Rioja	18,00	3,30
■ Trus Ageing D.O. Ribera del Duero	23,00	
■ Marqués de Burgos D.O. Ribera del Duero	20,00	3,60
■ Condado de Oriza D.O. Ribera del Duero	19,00	3,50
■ Finca San Martín D.O. Rioja	17,00	3,10
■ La Capilla Crianza D.O. Ribera del Duero	23,00	
■ Excellens Cuvée Especial D.O.CA. Rioja	17,00	3,10
■ Viña Mayor Crianza D.O. Ribera del Duero	22,00	
■ LAN 7 metros D.O.CA. Rioja	22,00	
■ Tinto de verano With lemon or soda		4,00

ROSÉ WINE

	bottle	cup
■ Aproppòsit Garnatxa Negra D.O. Montsant	19,00	3,50
■ Flors i Violes D.O. Tarragona	16,00	2,90

SANGRIA

	pitcher	cup
■ Wine sangría	13,00	4,50
■ Cava sangría	17,00	

CAVA CORPINNAT. SPARKLING

	bottle	cup
■ Aproppòsit Brut Nature Grand Reserve	19,00	3,50
■ Reverté Electe D.O. Cava	23,00	
■ Milesimé Blanc de Noirs D.O. Cava	39,00	
■ Pere Ventura Vintage D.O. Cava	37,00	
■ Gramona Innoble Corpinnat	30,00	
■ Frexinet Alcohol-free	16,00	

BEERS

	20cl	glass	bottle	pitch. ½
■ Daura Lager			2,90	
Duet Sour Ale			3,50	
Inedit Malt & wheat with spices			3,10	
Voll Damm Märzen, double malt			2,80	
AK Damm Alsatian, soft			3,20	
■ Free Damm Tostada Lager			2,80	
■ Free Damm Lemon Shandy			2,80	
■ Free Damm Lager			2,80	
Complot IPA With hops from Prades			3,30	
Malquerida Fresh red			2,80	
Estrella Damm Lager	1,90	2,50	2,50	3,60
Damm Lemon Shandy	1,90	2,50	2,80	3,70
Turia Amber Märzen	2,20	2,90		3,90

COCKTAILS - GIN & TONIC

Propòsit White rum, passion fruit, cinnamon, lime, strawberry	7,00
Fresito Gin, strawberry, lime and mint	8,00
Moscow Mule Vodka, Ginger Beer, lime and mint	8,00
Moscow Mule	6,00
Cuban Mojito Soda, rum, lime and mint	8,00
Mojito	6,00
Piña colada White rum	7,00
Strawberry daiquiri White rum	7,50
Passion fruit daiquiri White rum	7,50
Gin & tonic Seagram's Dry	7,50
Gin & tonic Tanqueray	7,50
Gin & tonic Hendrick's Lunar	11,00
Gin & tonic Hendrick's Midsummer	11,00
Gin & tonic Hendrick's Neptunia	11,00
Gin & tonic Hendrick's	9,50
Gin & tonic Master's Pink	7,50
Gin & tonic Master's	7,50
Gin & tonic Whitley Neill Rhubarb	8,00
Gin & tonic Whitley Neill Blackberry	8,00
Gin & tonic Nordés	9,00
Gin tonic 25 Lolita's	8,50

VERMOUTH - SPRITZ

■ Vermouth	3,90
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COFFEE ORGANIC

☐ Coffee	1,60
☐ Grand reserve	1,70
☐ Milk coffee	1,80
☐ Cappuccino	2,70
☐ Irish coffee With cream and whiskey	6,90
☐ Scottish coffee With vanilla ice cream and whiskey	6,90

INFUSIONS ORGANIC

☐ Darjeeling Black tea	2,00
☐ Shooting star Green tea, cornflower and calendula	2,00
☐ Pu Erh Fresh Red tea, natural vanilla aroma and strawberry	2,00
☐ Green tea, ginger and lemon Black pepper & licorice	2,00
☐ Black Chai tea Ginger, cinnamon, clove and black pepper	2,00
☐ Royal Fruits Elderberries, chokeberries, wild rose and hibiscus	2,00
☐ Chamomile Chamomile, ecological flower	2,00
☐ Verbena and mint Mint and lemon verbena	2,00
☐ Rooibos with orange Rooibos, orange and lemongrass	2,00
☐ Vitality Natural honey aroma, rooibos, chamomile and anise	2,00
☐ Cinnamon tea Black tea, cinnamon, apple and aromas	2,00
☐ Moorish tea with herbs Green tea, peppermint and aroma	2,00