

SALADS

*While your fondue is
being prepared...*

From the garden €11

Tomato, carrot, marinated onion, black olives,
corn, olive tapenade, and classic vinaigrette

Burrata & cherry tomatoes €11

Basil pesto, sesame, balsamic glaze, and arugula

Quinoa & avocado €12

Raisins, walnuts, sesame, and basil vinaigrette

Pear & gorgonzola €11

Walnuts, raisins, and gorgonzola vinaigrette

Smoked salmon €13

Homemade tomato jam, goat cheese, cherry
tomato, and sesame

Apple & citrus €11

Parmesan, goat cheese, and chocolate
vinaigrette

Wild rice & mushrooms €11

Cherry tomatoes, marinated onion, black olives,
and corn

Beetroot & avocado €12

Goat cheese, crispy onion, walnuts, and corn

Gratinated goat cheese & honey €11.5

Cherry tomatoes, walnuts, and crispy onion

TO START

Vegetable chips €3.5

Black olives with fennel €3

Cod brandade €9.1

With tomato and olive tapenade with
breadsticks

Marinated anchovies €6

Swiss raclette with crispy onion €8.9

Provolone with Menorca sobrasada €8

Foie gras mi-cuit with apple jam €14.5

Chickpea & beetroot hummus €6

With sesame and breadsticks

Sea & garden roll €11

With tuna, roasted pepper, egg, and
cocktail sauce

CARPACCIOS

Girona beef & parmesan €13

Arugula and fresh pepper vinaigrette

Foie & Maldon salt €15

Arugula and red fruit jam

Cod & tomato €14

Figuera onion, lemon vinaigrette, and olive
tapenade

Zucchini & goat cheese €12

Tomato jam and cashews

Mushrooms & foie €13

Parmesan, sunflower seeds, and white truffle
oil

Duck magret €13

Red fruit vinaigrette, parmesan, and arugula

HOMEMADE PÂTÉ BOARDS

Mixed mushrooms Poultry with walnuts and sherry

Fine herbs

Country-style with prunes and raisins

Roquefort

Escalivada with anchovies

Four peppers

Goose foie gras with port wine

*Select your favorites,
served with crisp toasts*

1 / 2 / 4 / 6 PÂTÉS

4.6€ / 9.2€ / 16€ / 20€

CURED MEATS

Iberian ham €11 / €18

Assorted homemade cured meats

Fuet, bull, egg sausage, spicy chorizo
€8 / €12

Assorted Iberian cured meats

Acorn-fed Iberian ham, Iberian loin, Iberian salchichón, Iberian chorizo
€10 / €14

*For the undecided... and
our signature starter:*

Our mix 19.9€

2 pâtés + 2 cheeses + cured meats

MEATS

Roast Beef €14

With wild rice and mustard sauce

Beef fillet €21.5

Flame-grilled, cooked at the table

Classic steak tartare €16.2

Hand-chopped, served with shoestring potatoes

Bread basket €1.40 per person

CHEESE FONDUES

HAVEN'T TRIED THEM YET?

Our house specialty, considered the best in
Barcelona, perfect for sharing with bread,
crudités, and fresh fruit.

**Classic fondue
Emmenthal + gruyère**

26€*

+ one of our suggested toppings:

Menorca sobrasada
Mushrooms
Truffle oil
Red fruits
Tomato & onion
Iberian ham

...or add another cheese of your choice

28€*

NEW: COUNTRY-STYLE FONDUE WITH IBERIAN HAM

Served in a round rustic bread

33€*

Minimum 2 people

Classic fondue – €13 per person
Fondue with a twist – €14 per person
Country-style fondue – €16.5 per person

CHEESE SELECTION

in order of intensity

Goat

Rulo de cabra
Garrotxa
Muntanyola de Pagès
El faro ahumado
Tronchón

Cow

*Select your favorites,
served with toasts*

Truffled Brie
Camembert
Tête de Moine
Morbier
Taleggio
Tomme de la Savoie
Stilton
Gorgonzola

Sheep

Flor de Brezo
Dehesa de los Llanos
Roncal
Blue
Roquefort

2 / 4 / 6 CHEESES

9€ / 17€ / 23€