

OUR TAPAS

- 19,50 € Iberian acorn-fed ham with rubbed tomato on flatbread
- 19,00 € Duck foie gras *micuit* with jam, nuts and sliced bread
- 7,00 € Potatoes with classic *Brava* dip
- 8,50 € Grandma's mini ham croquettes with *Padrón* peppers
- 19,00 € Sautéed prawns from Vilanova's fish market
- 12,00 € Chicken strips with BBQ dip and citrus mayonnaise
- 13,50 € Andalusian-style breaded squid *Sevillanos* with citrus mayonnaise
- 10,00 € Steamed El Delta mussels and clams
- 12,75 € Sautéed razor clams with garlic and parsley
- 18,70 € Home-cooked Galician-style octopus with potatoes and paprika
- 15,50 € Our style grilled escargots with alioli
- 7,00 € La Cigonya potato salad with tuna
- 12,00 € Broken fried eggs with potatoes, Iberian acorn-fed ham and duck foie

MAIN DISHES

- 12,00 € Crispy goat's cheese salad with quince paste and vinaigrette
- 13,50 € Salmon salad with capers and a cloud of cheese
- 12,00 € Beef carpaccio with parmesan and rocket leaves
- 13,50 € Shredded salty cod salad with tomato vinaigrette
- 8,50 € Penne Rigate bolognese with parmesan cheese
- 10,00 € Gratin traditional roast meat cannelloni with béchamel
- 13,50 € Pear and gorgonzola parcels with the chef's recommended sauce
- 16,00 € Grilled fresh squid with garlic and parsley
- 16,50 € Traditional-roasted Muscovy duck
- 23,00 € Grilled beef fillet with fork-mashed potatoes and Café de París sauce
- 23,00 € Oven-roasted kid goats' shoulder with its own juices
- 19,50 € Home-cooked grilled octopus with parmentier and a spicy touch
- 17,00 € Grilled cod loin with vegetables
- 9,50 € Grilled jumbo sausage from La Llacuna with pan-fried potatoes
- 19,00 € Grilled lamb chops with garnish
- 17,85 € Grilled dry-aged beef entrecote with garnish

RICE DISHES & FIDEUÀ (MINIMUM 2 PEOPLE, price per person)

- 16,50 € Seafood *paella* with cuttlefish and scampi
- 23,50 € Brothy lobster rice with cuttlefish and Vilanova prawns
- 15,00 € La Cigonya- style *Fideuà* with alioli
- 16,50 € Black rice with cuttlefish cooked in its ink

DESSERTS

- 6,50 € *El Català* (Ratafia liqueur with nougat ice cream)
- 6,00 € Fresh pineapple carpaccio with coconut ice cream
- 7,00 € Pastry chef's cake of the day with ice cream
- 6,00 € Catalan crème brûlée with almond biscuits and *Catànies*
- 7,00 € Chocolate-lava cake with vanilla ice cream (8 minutes)
- 6,50 € Mojito sorbet with fresh mint
- 7,00 € Our coffee tiramisu with cocoa powder
- 7,50 € Cheesecake with pistachios