

## OUR SALADS

Fresh green salad	12
Prawn salad with guacamole and sprouts	16
Tomato salad and tuna belly	15
Crusty chicken salad with figs and Parmesan cheese	14
Beluga lentil salad with foie	16

## TO SHARE

Iberian ham croquette (unit)	2
Steam cooked mussels citrus flavoured	14
Stuffed baby squid with their own ink sauce	15
Spicy roasted potatoes Maná 75 <sup>o</sup>	7
Fried baby fresh squids with kimchi mayonnaise	16
Glossy toast bread with garland tomato	3

## STARTERS

Low cooked egg , creamy potato , jowl meat with fresh mushrooms	16
Marinated raw meager “ceviche” with tiger milk	15
Micuit foie with Sauternes wine jelly, mango and toast	17
Octopus with glacé celery and leek	21
Glossy toast bread with roasted peppers salad and marinated mackerel	11
Carpaccio of Wagyu meat with pistachio nut pesto sauce and Idiazábal cheese	17

## PAELLAS

Seafood paella rice “senyoret” style	26
Seafood paella rice with bay prawn and clams	25
Creamy rice lobster	32
Mountain style rice with catalan sausage and ribs	24
Black rice squids and mussels paella with smooth Garlic Mayonnaise (all l oli)	23
Fideuà noodles paella Barceloneta style	22
Paella rice in-season vegetables	19

## FISH

Glacé cod with pil pil mushrooms sauce and ratatouille	21
Cannelloni fish with hot emulsified butter sauce	20
Monkfish stew “suquet”	25

## MEAT

Sea and mountain free-range chicken and “carabinero” big prawns	25
Beef tenderloin with foie, Oporto wine and in-season mushrooms	24
Rack of lamb with eggplants and Magreb spices	22

## FOR KIDS

“Rigatoni” bolognese	12
Beef burger and French fries	14
Pan-fried chicken breast and French fries	12