

# MEALS FROM OUR HOME



<i>Catalan "coca" bread with tomato</i>	2,90€
<i>Homemade croquettes with ink squid (2 units)</i>	3,90€
<i>Patatas bravas "Santa Gula's style"</i>	5,20€
<i>Our hummus with yogurt, pickled vegetables and homemade seed's crackers</i>	9,90€
<i>Smoked aubergine "parmiggiana" style with Burrata from Puglia</i>	13,90€
<i>Lukewarm courgette carpaccio with goat cheese, cashew nuts and mint</i>	9,50€
<i>Sardines in tempura with smoked aubergine puree and teriyaki sauce</i>	9,90€
<i>Celery salad with roasted red peppers and home marinated salmon</i>	12,50€
<i>Courgette flowers stuffed with bufala ricotta, sun dried tomatoes and anchovies</i>	12,50€
<i>Thai salad with small tomatoes, green mango and peanuts</i>	9,90€
<i>Stuffed squid with butifarra and spinach cream</i>	15,90€
<i>Scallop papillote with green curry, vegetables, coconut and keffir lime</i>	14,50€
<i>"Trinxat" (potato and cabbage) with octopus, red "mojo" sauce and pearl onion</i>	17,50€
<i>Rice with prawns from the fishermen town of Palamós</i>	20,90€
<i>Homemade raviolis stuffed with mushrooms, prawns and parmesan sauce</i>	12,90€
<i>Tuna tataki in tempura with mango, sesame seeds and avocado salad</i>	14,50€
<i>Black Angus rump cover with roasted carrot purée, almonds and black garlic</i>	18,90€
<i>Segovian boneless piglet with apple compote and sichuan pepper</i>	17,90€
<i>Duck magret with toasted foie cream and sweet corn foam</i>	17,50€
<i>Iberian pork cheek with Korean barbecue and red cabbage kimchee</i>	15,90€
<i>Cod loin with baked apple, rösti potato and honey with pine nuts muslin sauce</i>	15,90€
<i>Wagyu steak tartar with mustard and pickled egg yolk</i>	14,90€
<i>Chateaubriand tenderloin beef in its own juice with french chunky fries (2 pax)</i>	37,90€

## **HOMEMADE DESSERTS**

<i>Crème caramel with yogurt, crumble and citrus sorbet</i>	5,50€
<i>"Mars" chocolate mousse with toffee and peanut ice cream</i>	6,50€
<i>Cheesecake "Santa Gula style" with passion fruit chutney</i>	5,90€
<i>Apple and ginger crumble with vanilla ice cream</i>	5,90€
<i>Babá soaked in rum with lime and mascarpone</i>	5,50€
<i>Catalan crème brûlée with mandarin sorbet and crumble</i>	5,90€
<i>Cheese board selected by "xarcutería J. Grau"</i>	7,90€
<i>Sandro Desii flavoured ice creams</i>	4,90€

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Please do not hesitate to request more information if needed.