

## BITES

Hand-sliced iberian ham MONTARAZ "DON RAMÓN"	32
LOCAL CHARCUTERIE FROM la Vilella Baixa	22
ANCHOVY FILET "000" FROM THE CANTABRIAN SEA	u. 4
ARTISAN CATALAN CHEESE BOARD, complemented with different types of homemade jam and local nuts	26
BOLETUS AND TRUFFLE CROQUETTE With a shitake mushroom mayonnaise	u. 3
OPEN OMELETTE with "Cal Centro", sobrassada, Reus hazelnuts, Priorat honey and chive emulsion	19
Hand made brioche FILLED WITH PORK RIBS cooked at low temperature, gherkin relish and pickled purple onion	24
TRADITIONAL KNIFE CUT STEAK TARTAR, cured egg yolk and mustard mayonnaise	28
BALFEGÓ RED TUNA TARTAR with creamy avocado, soy and ginger vinaigrette, raw almond and citrus	29
TARRAGONA RED PRAWN CARPACCIO, citrus vinaigrette, green apple and toasted pine nuts	23
DRY-AGED PICANHA (top sirloin cap) carpaccio, basque chili pepper, parsley mayonnaise and old mustard vinaigrette	21
TOASTED "COCA" BREAD, grated local tomato and D.O.P. Siurana Extra Virgin Olive Oil	6

## DESSERTS

SEASONAL FRUIT SALAD with a marcona almond cream	6
Small glass of CHOCOLATE TEXTURES and vanilla ice cream	8
FINE CAKE MADE WITH PASTRY CREAM and Reus hazelnut	8