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11/12-04-2026

Starters

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| Andalusian-style cold vegetable soup `Gazpacho` (vegetarian) | 16,00 € Kilo. |
| Brusi-style rice with prawns | 30,00 € Kilo. |
| Chicken croquettes | 1,25 € Each. |
| Chickpea stew with spinach (vegetarian) | 19,50 € Kilo. |
| Chinese rice in Cantonese style | 22,50 € Kilo. |
| Cured ham croquettes | 1,25 € Each. |
| German-style salad (potatoe, pickles, frankfurt and mustard sauce) | 22,50 € Kilo. |
| Greek salad (feta, tomato, cucumber, green pepper, black olives and onion) (vegetarian) | 22,50 € Kilo. |
| Green beans salad with tuna and nuts | 34,50 € Kilo. |
| Home-style cannelloni | 9,60 € Por. |
| Macaroni bolognaise | 19,50 € Kilo. |
| Mixed vegetables sauteed with cured ham | 26,00 € Kilo. |
| Mountain rice with Catalan sausage and seasonal mushrooms | 26,00 € Kilo. |
| Noodle paella of fish and shellfish | 26,00 € Kilo. |
| Noodles casserole | 19,50 € Kilo. |
| Peas in Catalan style (with black sausage) | 26,00 € Kilo. |
| Piquillo red peppers filled with cod brandade | 10,30 € Por. |
| Rice with diced salmon, shrimp and vegetables | 30,00 € Kilo. |
| Saboyard style mezzi rigatoni (bechamel, mushrooms, bacon and onion) | 26,00 € Kilo. |
| Sevillanas (pasta) with putanesca with eggplants (vegetarian) | 22,50 € Kilo. |
| Spinach with mild cream (vegetarian) | 22,50 € Kilo. |
| Stuffed with meat and gratin aubergines | 34,50 € Kilo. |
| Tagliatelle with prawns and baby vegetables Thai style | 30,00 € Kilo. |
| Traditional style Russian salad | 19,50 € Kilo. |
| Trinxat de La Cerdanya (smashed cabbage and potato) with bacon | 22,50 € Kilo. |
| Vichyssoise (vegetarian) | 16,00 € Kilo. |

Fish

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| Baked sea bass supreme with vegetables and rosemary | 11,70 € Por. |
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| Catalan-style cod (garlic and paprika) | 17,50 € Por. |
| Dory San Sebastian style | 10,30 € Por. |
| Fish and prawns coquilles St. Jacques au gratin | 15,40 € Por. |
| Fried squid Andalusian-style | 69,50 € Kilo. |
| Monkfish and langoustine brochette | 27,00 € Por. |
| Norwegian salmon supreme in grapes sauce | 14,00 € Por. |

Meat

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| Baked lamb shoulder with baked potato, pumpkin and rosemary | 21,50 € Por. |
| Beef stew with mushrooms | 41,00 € Kilo. |
| Braised beef Bourguignonne | 34,50 € Kilo. |
| Chicken scalopini in cava sauce with mushroom | 34,50 € Kilo. |
| Chicken thighs roast chicken | 6,40 € Por. |
| Loin of suckling pork in mustard sauce | 41,00 € Kilo. |
| Ossobuco Milanese-style | 10,30 € Por. |
| Pig`s trotters with ratatouille | 8,00 € Por. |
| Rabbit with mushrooms and baby onions | 34,50 € Kilo. |
| Roast-beef | 75,00 € Kilo. |
| Roasted chicken in its own sauce | 16,00 € Each. |
| Stewed meatballs with mushrooms | 34,50 € Kilo. |
| Veal meat roasted with onions and mushrooms | 41,00 € Kilo. |

Garnish

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| Artichokes hearts in breadcrumbs | 41,00 € Kilo. |
| Aubergines in batter | 34,50 € Kilo. |
| Chips | 19,50 € Kilo. |
| Cocktail onions | 26,00 € Kilo. |
| Mushrooms | 30,00 € Kilo. |

Desserts

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| Baked apple Tudela style | 3,10 € Por. |
| Carrot homemade cake | 0,00 € Each. |
| Chocolate pudding | 4,30 € Por. |
| Homemade egg crème caramel | 3,00 € Each. |
| Tarta tatin | 4,30 € Por. |