

Allergens menu available
Prices include VAT
Surcharge terrace 10%

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TAPAS

Spicy "bravas" potatoes	7,50€
Chips	4,00€
Beef cubes with "Padrón" peppers	11,00€
Chicken sticks with curry sauce	7,00€
"Penedès" chicken croquette	2,00€ unit
Black sausage croquette	2,00€ unit
Cod croquette	2,00€ unit
"Padrón" green peppers	5,50€
Chistorra (grilled chorizo)	5,00€
Eggplant with goat cheese and cane honey	7,50€
Homemade Spring rolls	8,00€
Chicken wings with lemon and pepper	6,00€
Pescadito frito (fried fish)	8,00€
Andaluza style squids	12,00€
Mussels with chili and garlic	6,50€
Grilled red prawns	15,00€
Grilled langoustine	11,00€
Grilled squids	10,50€
Grilled sardines	9,00€

COLD TAPAS

Russian potato salad	5,00€
Cod cubes with tomato and olives	8,00€
Olive selection	4,00€
Cantabrian anchovies	9,00€
Anchovies in vinegar	6,00€
Hummus with crudités	6,00€
Red tuna fish tartar with guacamole	12,50€
Oysters from Delta de l'Ebre	3,50€
Tuna fish cubes with black salt	14,00€
Pate de campagna with mushrooms	7,00€
Marinated sardines	6,50€
Carpaccio of pig's trotters with acorn-fed ham & parmesan cheese	12,00€
Steak Tartare	18,00€

VEGG GARDEN

Grilled Green asparagus with romesco sauce	7,00€
Tomato salad, spring onions and tuna belly	9,00€
Green salad, fresh fruit, goat cheese and nuts	8,00€
Green salad with mozzarella, nuts and pesto	8,00€
Burrata cheese with tomatoes	10,50€

WITH A PAIR OF EGGS

Spanish omelette with onion	6,50€
Spanish omelette with onion & brava sauce	7,00€
Cod omelette with green pepper	8,50€
Caramelized onions omelette	6,50€
Black sausage omelette	6,50€

SPECIALTIES

Grilled octopus with bacon	15,00€
Oax tail stew	15,00€
"Callos" with chickpeas	8,00€
Meatballs with cuttlefish	9,00€
Partridge vinaigrette stew	12,50€
Roasted meat cannelloni	8,50€
Catalan style green peas	10,00€
Fresh pasta (ravioli) with mushrooms	12,00€
Macarroni	8,00€
Sautéed chickpeas and octopus	12,50€
Pork feet with white beans	9,00€
Croaker fish grilled with vegetables	15,00€
Chickpeas with black sausage	9,00€
Samfaina with black pudding and fried egg	12,00€
Tender veal stew	12,00€
Girona veal entrecôte 350g.	18,00€
Baby squid with caramelized onion	14,00€

WITH BREAD

Pepito beef sandwich	5,50€
Pepito beef sandwich with melted cheese	6,00€
Pepito "chorizo" sandwich	5,00€
Pepito grilled squid sandwich	6,00€
Coca bread with tomato and virgin olive oil	3,00€
Village bread	2,50€

TO SHARE - TAPAS XXL

Roasted lamb of Sant Pau	49,00€
Famous roast suckling pig	59,00€
Grilled prawns (1 kg)	69,00€

DESSERTS

Cup EL MERCAT (peach marmalade, cream and chantilly)	6,00€
Ice creams (ask for flavours)	5,00€
Fresh cheesecake with red berries	5,00€
Tarte tatin	5,00€
Dark chocolate cake with ice cream	5,00€
Yogurt with peach marmalade and a biscuit	4,50€
"Catanies" from Vilafranca (almonds with chocolate)	5,00€
"Carquinyolis" (almond biscuit) with moscatell	5,00€
"Mel i mató" - Fresh cheese with nuts and honey	4,50€
"Butanito" Orange juice with vanilla ice cream	5,00€
Catalan Creme Brulee with "Carquinyolis"	5,00€
The "Xuxo" of Girona	4,50€
"Torpedo" of Nutella	4,50€
Cured "Machego" Cheese	9,00€



SPARKLING

	GLASS	BOTTLE
Segura Viudas Brut Vintage Gran Reserva	3,50€	20,00€
Segura Viudas Brut Rosé	3,50€	20,00€
Llopart Brut Nature	---	24,00€
Jane Ventura Brut Reserva	---	20,00€
Elyssia Gran Cuveé	---	20,00€

ROSÉ WINE

	GLASS	BOTTLE
Vinyes Roses (Penedès)	3,50€	16,00€
Castelo Rosé (Castilla y León)	3,50€	18,00€
Enrique Mendoza (Villena, Alicante)	3,50€	18,00€

WHITE WINE

	GLASS	BOTTLE
I Heart (Chardonnay)	3,50€	16,00€
Homenaje Segura V. (Macabeo, Chardonnay)	3,50€	18,00€
Fer Volar Coloms (Sauvignon Blanc)	3,50€	16,00€
Can Mora d'Agell (Alella)	---	15,00€
Vionta (Albariño)	5,00€	20,00€
Valdubón (Verdejo)	3,50€	17,00€
Afortunado (Verdejo)	---	17,00€
Castelo Sauvignon Blanc (Rueda)	3,50€	18,00€
Montenovo (Godello)	3,50€	20,00€

RED WINE

	GLASS	BOTTLE
Mas d'Aranyó Reserva (Merlot, Syrah)	4,00€	20,00€
Finca Viladellops (Penedès)	---	22,00€
Les Terrasses (Priorat)	---	39,00€
Fra Guerau (Montsant)	3,50€	18,00€
Dido (Montsant)	---	25,00€
Entrelobos (Ribera del Duero)	3,50€	17,00€
Orube Crianza (Rioja)	3,50€	17,00€
Viña Ardanza (Rioja)	---	38,00€
Viña Herminia Reserva (Rioja)	---	22,00€
Ritme del Priorat (Priorat)	5,00€	22,00€
Carmelo Rodero Crianza (Ribera del Duero)	---	38,00€
Castelo Roble (Casilla y León)	---	20,00€

BEERS

	"CAÑA" 20cl.	GLASS 33cl.	PINT 50cl.
Barril / "Clara" (beer with lemon)	2,00€	3,00€	5,00€
Mahou 0'0 Tostada 33cl.	---	3,00€	---
Mahou Maestra 33cl.	---	3,50€	---
Mahou Barrica 33cl.	---	3,50€	---
Mahou without Gluten 33cl.	---	4,00€	---
Alhambra Reserva 33cl.	---	3,50€	---
Alhambra Roja Reserva 33cl.	---	4,00€	---
Ipa Pale Ale 33cl.	---	3,50€	---
Brutus 33cl.	---	3,50€	---
Mahou Reserva 33cl.	---	3,50€	---

WATER / SOFT DRINKS

Soda water Vichy 50cl.	3,50€
Mineral water 75cl.	2,00€
Aquarius Lemon	3,00€
Soda 50cl.	3,50€
Nestea	3,00€
Kas Lemon/Orange	3,00€
Trina Lemon/Orange	3,00€
Coca Cola 35cl.	3,50€
Coca Cola Zero 35cl.	3,50€

LIQUORS AND DRINKS

GINEBRA	SHOT	CUP	COCKTAIL
Seagrams	---	6,00€	8,00€
Beefeater	---	6,00€	8,00€
Tanqueray	---	8,00€	10,00€
Bulldog	---	8,00€	10,00€

WHISKEY	SHOT	CUP	COCKTAIL
JB	3,00€	6,00€	8,00€
Ballanties	3,00€	6,00€	8,00€
Glenrothers	4,00€	8,00€	10,00€
Cardhu	4,00€	8,00€	10,00€
Jack Daniels	4,00€	8,00€	10,00€
J.Walker Bl. Label	5,00€	10,00€	14,00€
Glenfiddich	5,00€	10,00€	14,00€

SANGRIA	CUP 50cl.	JUG 1,8l.
Red Wine/Cava Sangria	6,00€	25,00€

RUM	SHOT	CUP	COCKTAIL
Negrita	3,00€	6,00€	8,00€
Bacardi	3,00€	6,00€	8,00€
Brugal	3,00€	6,00€	8,00€
Zacapa	4,00€	8,00€	10,00€

OTHERS	SHOT	CUP	COCKTAIL
Vermouth Bl./W.	---	4,00€	---
Aperol	---	4,00€	6,00€
Limoncello	3,00€	6,00€	---
Orujo White/Herbs	3,00€	6,00€	---
Patxarán	3,00€	6,00€	---
MoscateLL	3,00€	6,00€	---
Absolut Vodka	3,00€	6,00€	8,00€
Magno	---	4,00€	---
Baileys	3,00€	6,00€	8,00€
Anise	3,00€	4,00€	---



