

RESTAURANT WEEK BRUNCH MENU

*served family-style for the
entire table only*

HOW TO PA AMB TOMÀQUET

crystal bread, tomato, extra virgin olive oil

TABLA EMBUTIDOS

cured Spanish meat board

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choose one

PESCADO A LA PARRILLA

grilled daily catch, ember roasted potatoes,
romesco & garlic-parsley sauce

CARNE A LA BRASA

grilled steak from roseda farm, fries & all i oli

FILETE DE POBRE

autumn olive farm pork boston cut,
fries & all i oli

TORTILLA DE PATATAS CLÁSICA

traditional potato, egg, and onion omelet
just like abuela did it

HUEVOS ROTOS

eggs fried in olive oil over fries

add txistorra 6

PARRILLADA DE VERDURAS

seasonal vegetables grilled over the embers,
romesco sauce & all i oli

add butifarra 6 \ txistorra 6 \ pollo moruno 6

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FLAN DE LA CAPITANA

classic house flan served
with oloroso whipped cream

35 PER GUEST

WINE PAIRING 30 PER GUEST

EL CELLER

*special cellar picks for
restaurant week*

VINO ESPUMOSO13/ 55

Glass or bottle parés baltà 'PINK',
cava rosado NV

VINO BLANCO12/45

glass or bottle coster del sio 'petit sios',
costers del segre 2023

VINO TINTO.....12/45

glass or bottle luna beberide, bierzo 2024

VINO GENEROSO (glass) 8

valdespina 'el candado', pedro ximénez

COCTELERÍA

*special cocktails for
restaurant week*

SANGRÍA ROJA, BLANCO,

ESPUMOSO12 | 45

red, white, or sparkling wine, vermouth, citrus

GINTÒNIC15

museo del whiskey inspired house gin and tonic

MOCKTAILS

great cocktails without the booze

TEA-N-T12

chamomile tea, lemon, fever tree tonic

LA VIRGEN SANGRÍA12

de-alcoholized red wine, citrus, sugar

OLIVE OIL LEMONADE12

lemon, olive oil syrup, vichy sparkling mineral water