

RESTAURANT WEEK LUNCH

january 27 - january 31 2025
served family style for the entire
table only

HOW TO PA AMB TOMÀQUET

cristal bread, tomato, extra virgin olive oil

QUESO DEL DÍA

daily chef's choice of cheese

mas bertrain 'argila' brut nature, clàssic penedès 2013

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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 roседа farm, fries & all i oli

FILETE DE POBRE

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

SOPA DE POLLO

classic chicken soup with potato, carrot,
hard boiled egg, pasta

ENSALADA MIXTA

green lettuce, scallions, hard boiled eggs, olives
& preserved tuna in olive oil

PARRILLADA DE VERDURAS

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

add butifarra 6 | txistorra 6 | pollo moruno 6

molino real 'mountain blanco,' sierras de Málaga 2019

or

can suriol 'mataró,' penedès 2021

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CHURROS CON CHOCOLATE

fried dough deliciousness, chocolate sauce

gonzales byass 'nectar' jerez non vintage

35 PER GUEST

WINE PAIRING 20 PER GUEST
(HALF GLASSES)