

WINES

HOUSE WINES

WHITE CHENINE D.O: Penedés 11% Variety: Xarel·lo Macabeu Perellada	12,70€
RED CHENINE D.O: Penedés 11% Variety: Merlot Tempranillo	12,70€
ROSÉ CHENINE D.O: Penedés 11% Variety: Tempranillo	12,70€

WHITE WINES

MONTESPINA D.O: Rueda 13% Variety: 100% Verdejo	15,30€
GESSAMÍ DE GRAMONA D.O: Penedès 11,5% Variety: Muscatel from Alejandría, Muscatel from Frontignac, Gewürztraminer and white Sauvignon	21,50€
ALVARIÑO MAR DE FRADES D.O: Rias Baixas 12,5% Variety: Alvarinho	23,70€

ROSÉ WINES

RAMÓN BILBAO D.O: Rioja 13% Variety: Garnacha Serving temperature: 11/13°	18,00€
LAMBRUSCO ROSÉ D.O: Italia - Reggio della Emilia 8% Variety: 100% Lambrusco	13,90€

RED WINES

RAMÓN BILBAO CRIANZA D.O: Rioja 13,5 % Variety: 100% Tempranillo Riojano Serving temperature: 16/18°	19,40€
GORREBUSTO VENDIMIA SELECCIONADA D.O: Rioja 14 % Variety: 100% Tempranillo Riojano	20,40€
VIÑA VILANO CRIANZA D.O: Ribera del Duero 13,5 % Variety: 100% Tempranillo	21,10€
ATRIUM MERLOT D.O: Penedès 14 % Variety: Cabernet Sauvignon	21,40€
LES SENTIUS D.O: Priorat 14 % Variety: Garnacha, Cariñena, Cabernet Sauvignon and Syrah	31,10€
LAMBRUSCO D.O: Italia - Reggio della Emilia 8% Variety: 100% Lambrusco	13,90€
WINE SANGRIA	17,20€

CAVAS

RESERVA BRUT NATURE MARQUES DE MONISTROL D.O: Cava 12% Variety: Chardonnay, Xarel·lo, Macabeo, Parellada	12,60€
BRUT GRAMONA IMPERIAL D.O: Cava 12% Variety: Xarel·lo, Macabeo, Chardonnay Serving temperature: 6/8°	26,10€
CAVA SANGRIA	18,30€



COLD STARTERS

MIXED SALAD 🌿 🥚 🍷
Lettuce, tomato, onion, boiled egg, asparagus and tuna 9,90€

GOAT CHEESE SALAD 🌿 🧀 🍷
Dressed with honey and lemon vinaigrette and nuts 10,70€

PASTA SALAD 🌿 🥚 🍷
Pasta, boiled egg, corn, olives, tuna and cocktail sauce 9,50€

TOMATO SALAD 🍷
Tomato, onion and tuna 10,00€

SALAD 'ALEX' 🌿 🍷
Crunchy savoury dough base, mixed salad, prawns, Crunchy iberian ham, honey and mustard sauce 15,70€

SALAD 'TROPICAL' 🌿
Mixed salad, foie gras, forest fruits, pineapple and forest fruits vinaigrette 15,70€

MILLEFEUILLE OF TOMATOES 🌿 🧀 🍷
Thin tomato slices with mozzarella seasoned with Genovese pesto 10,30€

GAZPACHO (according to season) 🌿 7,60€

GRILLED RED PEPPER WITH ANCHOVIES 🌿 🍷
FROM LA ESCALA 10,30€

FOIE SHAVINGS ON PORT WINE REDUCTION 🌿 17,10€

1/2 FOIE SHAVINGS ON PORT WINE REDUCTION 🌿 9,30€

CHEESE BOARD Goat, cured and gorgonzola 🌿 🧀 17,60€

1/2 CHEESE BOARD Goat, cured and gorgonzola 🌿 🧀 9,70€

COLD CURED IBERIAN MEAT BOARD 🌿
Ham, chorizo sausage, pork loin 21,90€

1/2 COLD CURED IBERIAN MEAT BOARD 🌿 11,50€
Ham, chorizo sausage, pork loin

IBERIAN HAM 🌿 23,50€

1/2 IBERIAN HAM 🌿 13,00€



HOT STARTERS

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- SCRAMBLED IBERIAN HAM AND WILD ASPARAGUS 12,40€
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 - SCRAMBLED MUSHROOMS AND PRAWNS 10,30€
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 - IBERIAN HAM CROQUETTES (5 units) 12,40€
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 - CHICKEN CROQUETTES (5 units) 10,60€
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 - MUSHROOM CROQUETTES (5 units) 11,20€
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 - COD CROQUETTES (5 units) 10,20€
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 - GORGONZOLA AND WALNUTS CROQUETTES (5 units) 10,20€
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 - GRILLED VEGETABLES 13,30€
 Eggplant, zucchini, red pepper, wild asparagus, tomato and potato
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 - MEAT CANNELLONI 10,70€
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 - VEGETABLE CANNELLONI 10,80€
 Courgettes, aubergines, onions, carrots, gratinated
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 - VEGETABLE LASAGNA 10,70€
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 - MEAT LASAGNA 11,90€
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 - FISH SOUP 11,90€
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 - PRAWN OMELETTE 10,90€
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 - ANDALUSIAN-STYLE CUTTLFISH 12,20€
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 - ANDALUSIAN-STYLE SQUIDS 12,20€
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 - OCTOPUS COOKED THE GALICIAN WAY 17,80€
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 - PROVOLONE WITH BASIL 11,20€
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DESSERTS



- HOME MADE CHEESE CAKE 8,40€
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 - HOME MADE TIRAMISU 8,20€
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 - CHOCOLATE COULANT WITH MANDARIN ICE CREAM 8,20€
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 - WHITE CHOCOLATE COULANT WITH MANGO ICE CREAM 8,20€
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 - HOME MADE CAKE TATIN 8,40€
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- PINEAPPLE CARPACCIODE PIÑA WITH COCONUT ICE CREAM 6,60€
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 - ASSORTMEN OF ICE CREAMS (2 SCOOPS) 7,60€
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 - TRUFFLES WITH WHIPPED CREAM 8,20€
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PIZZAS

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|---|--------|
| 13. CARBONARA   | 13,50€ |
| Tomato, mozzarella, mushrooms, bacon and oregan | |
| 14. LA PIAZZA DE DALT   | 14,80€ |
| Mozzarella, wild mushrooms, artichokes, Spanish ham and oregan | |
| 15. PIEMONTESE   | 13,70€ |
| Tomato, mozzarella, York ham, pineapple and oregan | |
| 16. MEXICANA   | 13,70€ |
| Tomato, mozzarella, beef meat and oregan | |
| 17. CANTÁBRICA    | 13,70€ |
| Tomato, mozzarella, tuna, red pepper, green olives and oregan | |
| 18. PRINCESA    | 14,30€ |
| Tomato, mozzarella, York ham, egg and oregan | |
| 19. PIZZA VULCANO    | 15,70€ |
| Pizza dough made with black flour, tomato, mozzarella, beef, onion, egg and oregan | |
| FOCCACIA  | 5,40€ |










GLUTEN FREE PIZZA EXTRA OF 4,90€

EXTRAS

SUPPLEMENT PER INGREDIENT	2,20€
IBERIAN HAM SUPPLEMENT	3,20€





ALLERGENS

-  CONTAINS GLUTEN
-  CONTAINS CRUSTACEANS
-  CONTAINS NUTS
-  CONTAINS FISCH
-  CONTAINS PEANUTS
-  CONTAINS EGG
-  CONTAINS LACTOSE
-  CONTAINS MOLLUSK
-  CONTAINS SESAME




VAT INCLUDED

RICE



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| SEAFOOD RICE    | 22,40€ |
| Minimum two people - price per person | |
| BLACK RICE    | 20,50€ |
| Minimum two people - price per person | |
| SOUP RICE WITH LOBSTER | 25,90€ |
| Minimum two people - price per person | |
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FIDEUÁ    20,60€
(similar to paella catalan noodles)
Minimum two people-price per person

FUNGHI RISOTTO   17,20€
SEASONED WITH THREE DIFFERENT OLIVE OILS















PASTA

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| SPAGUETTI  | 12,00€ |
| 1/2 SPAGUETTI  | 6,80€ |
| PENNE  | 12,50€ |
| 1/2 PENNE  | 7,00€ |

SIDE DISH SAUCES FOR EACH KIND OF PASTA

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|------------|---|--|
| NAPOLITANA | PESTO   | CARBONARA  |
| BOLOGNESEA | GORGONZOLA  | FOUR CHEESES  |

FILLED PASTA

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|--|---|--------|
| PEAR AND CHEESE FIOCHI    | WITH WALNUT SAUCE | 16,70€ |
| GRANTORTELONI WITH PORCINI MUSHROOMS | AND MUSHROOMS AND TRUFFLE SAUCE   | 15,70€ |
| CASONCELLI FILLED WITH MEAT   | WITH SAUCE OF WILD MUSHROOMS | 14,80€ |
| PANCIOTTI WITH SCALLOPS AND PRAWNS | WITH NAGE OF CRAYFISH    | 18,70€ |
| MEZALUNA WITH RICOTTA AND SPINACH | WITH PARMESAN SAUCE   | 14,30€ |











FISH

HAKE TRUNK TO DONOSTIARRA-STYLE 	20,40€
GRILLED COD WITH GARLIC MOUSSELINE  	21,60€
COD A-LA-LLAUNA STYLE WITH ROMESCO SAUCE   	22,20€
GRILLED PRAWNS (7 units) 	17,40€

MEAT

BARBECUED LAMB CHOPS	16,30€
BEEF CARPACCIO 	17,70€
VEAL ENTRECÔTE (TO TASTE)	21,10€
GRILLED TENDERLOIN VEAL	23,70€
VEAL ESCALOPA  	15,00€
BREADED CHICKEN BREAST  	11,30€
MAGRET OF DUCK WITH BERRY SAUCE	18,30€
TAGLIATA  Grilled beef with fried potatoes or grilled vegetables	18,50€
































All meats may be served with the following sauces recommended by our Cheff:

Gorgonzola Sauce 
Pepper Sauce 



PIZZAS

1. MARGARITA  	10,90€
Tomato, mozzarella and oregan	
2. MALLORQUINA  	14,30€
Tomato, mozzarella, cured spicy sausage, goat cheese and oregan	
3. MEDITERRANEA  	14,00€
Tomato, mozzarella, York ham, green olives and oregan	
4. COSTA BRAVA   	13,10€
Tomato, mozzarella, anchovies, black olives and oregan	
5. CINCO ESTACIONES  	15,00€
Tomato, mozzarella, York ham, mushrooms, pepper and oregan	
6. CUATRO QUESOS  	15,30€
Tomato, mozzarella, gorgonzola, goat cheese, parmesan and oregan	
7. VEGETARIANA  	13,20€
Tomato, mozzarella, onion, eggplant, zucchini and oregan	
8. CAPRICIOSA  	14,20€
Tomato, mozzarella, artichokes, mushrooms, capers, parmesan and oregan	
9. CAMPESINA    	14,20€
Tomato, mozzarella, pesto, mushrooms, gorgonzola, parmesan and oregan	
10. SABORDEMAR    	13,90€
Tomato, mozzarella, prawns, mussels and oregan	
11. IBÉRICA  	15,10€
Tomato, mozzarella, Iberian ham and oregan	
12. PEPPERONE  	14,30€
Tomato, mozzarella, pepperoni and oregan	

