

LUNCH MENU

FROM MONDAY TO FRIDAY
EXCEPT HOLIDAYS

STARTERS

Mixed greens with goat cheese and nuts
Tomato, tuna and onion salad
Caesar salad with lightly fried chicken strips
Arugula salad with parmesan and crispy onion
Rice with vegetables
Grilled vegetables
Grilled eggplants
Pumpkin Cream soup or gazpacho (season)
Escalivada with anchovies | Red pepper, eggplant and onion
Cannelloni with bechamel sauce
Spaghetti Bolognese or cheese sauce
Lentil stew
Trinxat | sauteed spinach with potatoe, bacon and nuts d'espinaç
Eggplant timbale with cream cheese
Green Bean with Potatoes
Grilled mushrooms with iberian ham
Eggplant casserole, natural tomato and gratin mozzarella
Provolone with mushrooms
Fried artichokes with iberian ham



13'50
euros

VAT included

MAIN COURSES

Grilled chicken
Chicken fingers with french fries
Grilled sausage with dried beans
Meatballs with cuttlefish
Chicken "pallarda" with arugula and soy
Chicken Skewer with vegetables
Enstrails with chimichurri
Grilled cheek
Hamburger with mustard sauce
Eggs with potatoes
Ham croquette
Fricando veal
Grilled calamari
Grilled "dorada" | mild Spanish white fish
Pork feet (supplement € 3)
Grilled turbot (supplement € 10)
Entrecote 300 gr. (supplement € 8)

PIZZAS

CHEESE
HAM
BREAKFAST
Bacon, onion and egg
ROMANA
Mushrooms and ham
VEGETABLE
Cream of milk, spinach, raisins and emmental
BALMES
Milk cream, emmental, onion, bacon, egg
and capers
MARINERA
Tuna, pepper, anchovies, capers and black olives
PICARONA
Spicy chicken, mushrooms, pepper and onion
ORTOLANA
Eggplant, zucchini, red pepper, mushrooms
and black olives

DESSERT OR COFFEE

Homemade flan · Vanilla ice cream · Chocolate ice cream · Lemon sorbet · Fruit
salad with lemon sorbet · Natural yogurt · Pineapple carpaccio with vanilla ice cream ·
Crème brûlée · Sweet chocolate and cream dessert

DRINKS

To choose between:

Water · Glass of beer · 1/2 l. House wine · Refreshment