

PARA ABRIR EL APETITO TO WHET YOUR APPETITE

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| Ostras de Marennes-Oléron, Louis n°2 al natural Louis N°2 natural Marennes-Oléron oysters | 5€/u |
| Pan de coca "La coca de Folgueroles" con tomate de colgar Coca bread with tomato | 4,5€/u |
| Pan de payés de masa madre con mantequilla ahumada de "Rooftop Smokehouse" Sourdough bread with smoked butter "Rooftop Smokehouse" | 3,5€ |
| Paletilla de jamón ibérico de bellota 100% 70gr 100% Iberian ham shoulder 70gr | 12€ / 22€ |
| Croqueta de pollo de payés Free range chicken croquette | 3,5€/u |
| Croqueta de jamón ibérico de bellota 100% 100% Iberian ham croquette | 3,5€/u |
| Tortilla de patata y cebolla hecha al momento Potato and onion omelet made at the moment | 9€ |
| Anchoa del Cantábrico 00 sobre pan de coca y mantequilla ahumada de "Rooftop Smokehouse" Cantabrian anchovy 00 on coca bread with smoked butter from "Rooftop Smokehouse" | 5€/u |
| Berenjena asada a la parrilla con stracciatella de burrata y vinagreta de frutos secos Eggplant grilled with stracciatella di burrata and nuts vinaigrette | 10€ |

PARA EMPEZAR TO START WITH

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| Ensalada de tomate Raf de temporada, ventresca de bonito y cebolla tierna | 18€ |
| Seasonal Raf tomato salad with bonito belly and spring onion | |
| Ensalada de brotes verdes con burrata artesana, tomate cherry Datterino, vinagreta de tomate seco y pistachos | 12€ |
| Green shoots salad with artisan burrata, Datterino cherry tomatoes, sun-dried tomato vinaigrette, and pistachios | |
| Tartar de salmón con creme fraiche, encurtidos, huevas de salmón, mostaza de cerveza y aceite ahumado | 21€ |
| Salmon tartare with creme fraiche, pickles, salmon roe, beer mustard, and smoked oil | |
| Roast beef de picaña con mayonesa de mostaza antigua, rúcula, alcaparras y parmesano | 19€ |
| <i>Picaña</i> roast beef with old-style mustard mayonnaise, arugula, capers, and Parmesan | |
| Paccheri fresco con salsa all'arrabbiata y queso Pecorino Sardo ahumado | 16€ |
| Fresh paccheri with arrabbiata sauce and smoked Pecorino cheese | |
| Guisantes del Maresme con setas de primavera, alcachofas del Prat, espárragos trigueros y huevo a baja temperatura | 22€ |
| Maresme peas with spring mushrooms, artichokes, green asparagus, and slow-cooked egg | |

PARA REMATAR TO TOP IT ALL

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| Lomo de bacalao a baja temperatura, crema de céleri y alcachofas salteadas | 24€ |
| Cod loin cooked at low temperature, celery cream, and sautéed artichokes | |
| Lomo de rodaballo a la plancha y su jugo, con crema de berenjena ahumada y setas de primavera | 24€ |
| Grilled turbot loin with its juice, smoked eggplant cream and spring mushrooms | |
| Paletilla de cordero deshuesada a baja temperatura con crema de zanahoria tostada y su salsa | 21€ |
| Boneless lamb shoulder cooked at low temperature with toasted carrot cream and sauce | |
| Solomillo de ternera a la plancha con parmentier de patata, foie y su jugo | 25€ |
| Grilled beef tenderloin with potato parmentier, foie gras, and beef sauce | |
| Steak tartar de solomillo, yema curada y mostaza | 21€ |
| Sirloin steak tartar, cured egg yolk and mustard | |
| Hamburguesa de ternera madurada en pan de brioche, salsa americana casera, cebolla de Figueres, pepinillos, queso cheddar madurado acompañado de patatas fritas caseras | 16,5€ |
| Aged beef burger in brioche bread, homemade American sauce, Figueres onions, pickles, aged cheddar cheese, served with homemade fries | |
| Arroz de sepia y zamburiñas (mín. 2pax) | 23€ / p.p |
| Rice with cuttlefish and scallops (2pax min.) | |

POSTRES DESSERTS

Tarta tatin con creme fraiche a la vainilla 7,5€
Apple *tatin* tart with vainilla creme fraiche

Fondant de chocolate con salsa de caramelo, helado de chocolate blanco tostado y quicos 7,5€
Chocolate fondant with caramel sauce, toasted white chocolate ice cream and corn nuts

Cheesecake artesanal (sin gluten opcional) 7,5€
Artisan cheesecake (gluten free optional)

Hojaldre crujiente con crema de arándanos y yogur, con frutos del bosque frescos 7€
Crispy puff pastry with blueberry yogurt cream and fresh forest berries

Helados artesanos Delacrem (vainilla de Madagascar, mandarina*, avellana con chocolate, chocolate*, chocolate blanco tostado) *vegano 6,5€
Delacrem artisan ice cream (vainilla, tangerine*, hazelnut with chocolate, chocolate*, toasted white chocolate) *vegan

Trufas de chocolate 1,8€/u
Chocolate truffles

Mini gintonic 9€

Surtido de quesos 21€
Selection of traditional cheeses

CROTTIN. Cabra. Francia / Goat. France

ERMESENDA D'EROLES. Vaca. Catalunya / Cow. Cat.

COMPTÉ. Vaca. Francia / Cow. France

AMETS. Oveja. País Vasco / Sheep. Basque Country

STILTON. Vaca. UK / Cow. UK

IVA incluido VAT included