

OUR STARTERS ...

Grilled artichoke flower, with boletus vinaigrette and Iberian Maldonado lamina. € 6'50 / und

Russian salad with octopus and olive foam. € 8'50 / € 15.

“Empedrat” Bean Bean Salad, with cod, tomato and black olives. € 8 / € 15

Smoked tongue Coca, sour cream and our pickles. € 12

Smoked Salmon and Avocado Salad, with tomato, cream cheese and cilantro. € 15

Bluefin tuna tartare on corn toast with guacamole. 8'50 / und

Carpaccio of pig's trotters with shrimp, boletus vinaigrette and ham with sprout salad. € 9 / € 16

Zucchini salad with burrata, zucchini and cucumber noodles, semi-dried tomatoes, pine nuts with truffle vinaigrette and extravecchio balsamic aceto. € 16

BETWEEN BREADS ...

Coca Mallorcan pepper and scallion with sardine soasada and fresh spinach. € 12

Flammenkuchen typical of Alsace, thin dough with sour cream, smoked bacon, mushrooms and fresh scallions. € 12

Panne Cunzato, on a toast of bread: tomatoes, fresh cheese, anchovy, pine nuts, capers, olives, basil ... € 15

Loaf of molten Camembert, baked at the moment. (10min) € 12

Pastrami, mustard, arugula sandwich accompanied by sweet and sour pickles and french fries. € 14

Bread with tomato, Manlleu coca rubbed with hanging tomato and extra virgin oil. € 3.95

PASTA AND RICE ...

Black cuttlefish fideuá with prawns and allioli. € 12 / € 20

Free range chicken cannelloni, with truffle bechamel, chicken juice and parmesan flakes. € 12'50

Mountain rice casserole, with Iberian ribs, artichokes, black sausage (25min) € 20

Cous cous Siciliano of fish of the day, with shrimp, molluscs, lemon cubes and herbs. € 21

STEWES AND MAIN COURSES ...

Poultry chicken meatballs with prawns, linked with Mediterranean mince € 10 / € 18

Stripe the black butter, with capers and potato risoladas. € 9'50 / € 17

Potato and Morro beef stew with snails. € 9 / € 18

Black beer glazed jar, with homemade sauerkraut and potato parmentier. € 19

Veal gizzards with prawns and sauteed pak-choi. € 20

Cod with chickpea, spinach and black sausage stew. € 12 / € 19

GRILLED OAK CHARCOAL ...

Grilled carabiner n°000 without more ... 11 € / 100gr

Balfegó bluefin tuna with caponata, Italian eggplant ratatouille, tomato, olives and capers with the aroma of basil. € 14 / € 24

Fresh butifarra "amb seques", beans from Sta.Pau and allioli. € 8 / € 15

Loin of mature Galician blond cow "Discarlux" with potatoes and peppers. € 20 / € 38

Iberian secret with chopped Mediterranean tomato and bell peppers. € 9 / € 17

Pork pen with potatoes and our homemade mojo. € 15

Beef marrow with shrimp, green salad with apple and coriander to defat, and toast with tomato spread ... 18 €

Bread and snack service 1'50 € / pax

LA ESPERANZA

BAR RESTAURANTE