



CELLER · BODEGA · CELLAR

CAVE · CAVA

	Copa	Bottl.
JOAN SARDÀ BRUT NATURE	7€ / 6€	36€ / 30€
<i>D.O. Cava – Macabeu, Xarel·lo, Parellada</i>		

BLANC · BLANCO · WHITE

	Copa	Bottl.
MASSALUCA BLANC	6€ / 5€	30€ / 25€
<i>D.O. Terra Alta – Garnacha, Macabeu</i>		

NEGRE · TINTO · RED

	Copa	Bottl.
ABADAL MATÍS	6€ / 5€	32€ / 26€
<i>D.O. Pla de Bages – Mandó, Cabernet Sauvignon, Merlot</i>		

VERMUT · VERMOUTH

9 DI DANTE - INFERNO	10€ / 8€
COCCHI STORICO	10€ / 8€

CÒCTELS · CÓCTELES · COCKTAILS

LA DAMA SPRITZ	15€ / 10€
<i>Aperol & Cava – Light – Fruity & Fresh – Stirred</i>	
BUBBA PALOMA	16€ / 11€
<i>Tequila – Light – Fresh & Fruity – Shaken</i>	
CLASSIC COCKTAILS	15€ / 10€

SENSE ALCOHOL · SIN ALCOHOL · MOCKTAIL

JASMINE FRIZZANTE	14€ / 8€
<i>Seedlip Garden – Light – Fresh & Fruity – Stirred</i>	

CERVESA · CERVEZA · BEER

ALHAMBRA 1925	5€ / 4€
MAHOU TOSTADA SIN ALCOHOL	4€ / 3€

AIGÜA · AGUA · WATER

	500ML	750ML
ACQUA PANNA	4€	/ 6€
SAN PELLEGRINO	4€	/ 6€





ENG.

LUNCH FORMULE

Three (3) Courses - 35€ / Filtered Water & Bread incl.

Hors d'Oeuvres

Soupe à l'Oignon (V)

Classic French Onion Soup

or

Vitello Tonnato +3€

Thinly Sliced Beef with a Silky Tuna-Caper Sauce & Touch of Lemon

or

Ensalada Verde (V, N)

Fresh Green Leaf Salad, Pear & Walnuts

Les Plats

Spaghetti alle Sarde (N)

Sicilian-style Spaghetti with Sardines, Pine Nuts & Dill

or

Poulet Rôti +3€

Roast Chicken, French Herbs & Baked Potatoes

or

Terrina de Boniato & Alcachofa (V)

Sweet Potato & Artichoke Terrine with Blue Cheese Emulsion

Desserts

Xuxo del Día (G)

Crispy Sugar-Dusted Pastry with Filling of the Day

or

Frangipane (G) +1€

Almond Cream Tart Baked with Seasonal Fruit

or

Gâteau du Pâtissier +1€

Request to the House

Home-made Gelato / Sorbet (V)

Selections of the Day

or

Salade de Fruits (V)

Seasonal Product

or

Coffee / Tea

Assorted Tea Selection

Garnitures

Truffle Fries (V) +4€

Hand Cut Potatoes with Truffle & Salty Touches

Broccoli alla Griglia (V) +4€

Robata Grilled Broccoli, Garlic, Olive Oil & Chili Pepper

Coleslaw à la Maison (V, N*) +4€

Shaved Cabbage Tossed with Toasted Almonds, Herbs, & a Light Dressing

Please inform your server of any food allergies or dietary restrictions at the time of order.

Our dishes may contain traces of nuts.

V – Vegetarian / S – Shellfish / N – Nuts / G – Gluten / * Gluten Free Option Upon Request