

appetizers



Vermut / Campari / 7
Negroni, Aperol Spritz / 10
Dry Martini / 10

non-alcoholic drinks

Juices, sodas / 3,7
Water or sparkling water / 2,5 (1/2 l.) / 4 (1 l.)

beers

Draft national beer / 4
National non-alcoholic beer / 4
International beer / 5

cocktails



Mojito / 14
Rum, lime, mint, soda, bitter
Mojito Pasion / 14
Rum, lime, soda, bitter, passion fruit
Pornstar Martini / 14
Lime, passion fruit, vanilla, champagne
Piña Colada / 14
Rum, pineapple, milk, coconut
Caipiriña / 15
Cachaca, lime
Margarita / 15
Tequila, cointreau, lemon, passion fruit, pineapple, lime
Ipanema alcohol-free / 14

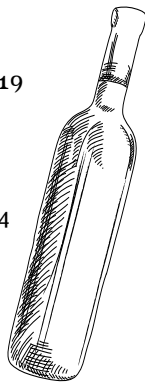
detox

Green Spring / 12
Cucumber, apple, mint, spinach, ginger beer
Summertimes / 12
Grapefruit, orange, carrot, ginger

wines

WHITE WINE

Vella Lola Garnacha, Macabeu - Empordà - / 19
Tamaral Verdejo - Rueda - / 19
Legardeta Chardonnay - Navarra - / 24
Tayaimgut Sauvignon blanc - Penedès - / 24
Fillaboa Albariño - Rias Baixas - / 29
Brots Xarello - Empordà - / 29



RED WINE

Vella Lola Garnacha, Syrah - Empordà - / 19
Castell del Remei Cabernet Sauvignon - Costers del Segre - / 24
Tamaral Roble Tinta Fina - Ribera del Duero - / 24
Ondalán Crianza Tempranillo - Rioja - / 24
Cartesius Garnacha, Merlot - Empordà - / 30
Marqués de Riscal Rsva Tempranillo - Rioja D.O. Ca. - / 34

ROSÉS WINE

Las Fincas rosado Garnacha - IGP 3 Riveras - / 24

CAVA

Drac del Castell Brut - Cava - / 19
Juvé i Camps Rsva Família Brut Nature - Cava - / 29

WINES BY THE GLASS

Glass of white / red / rosé wine / 6
Glass of cava / 7
Glass of Sangria / 10



CHAMPAGNE

Forget Brimont Blanc de Blancs Brut Premier Cru / 68

SWEET WINES (by the glass)

Sinols Garnacha - Empordà - / 6
Sinols Moscatel - Empordà - / 6

liquors



Classiques / Gin, Rum, Vodka / 12
Premium / Gin, Rum, Vodka / 15

coffee

Espresso / 2,7
Coffee with milk / 3,3
Capuccino / 5



to start

REFRESHING GAZPACHO

with Sant Hilari strawberries, cured cheese truffles, toasted seeds and crunchy bread. / 11

OXHEART TOMATO CARPACCIO

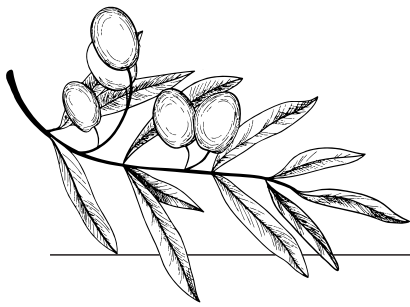
with cod esqueixada (salad) and vegetable vinaigrette with green and black Kalamata olives. / 13

POTATO SALAD AND TUNÀ BELLY AS A MOSAIC

with vegetable vinaigrette, egg yolk, pepper cream and black olive mayonnaise. / 14

CAESAR SALAD

Trocadero salad with Jospes grill oven-roasted chicken shavings, poached quail eggs, parmesan cheese and Carasatu bread. / 15



PAPAS ARRUGÁS

(wrinkled potatoes) cooked in sea water, with green coriander mojo sauce, mojo picón sauce and Almogrote cheese paste. / 11

FRESH GRILLED VEGETABLES

grilled to perfection with lava salt, Argudell virgin olive oil and homemade romesco sauce. / 14

SPINACH AND RICOTTÀ RAVIOLI

pasta filled with spinach cream and Pyrenean cow ricotta, with parmesan foam and crumble. / 13

EBRO DELTA "A LA LLAUNA" (OVEN-BAKED) MUSSELS

with slightly spicy marinara sauce and a hint of ginger. / 14

GIANT SMOKED CHEEK RAVIOLI

veal cheek ragout wrapped in fresh pasta with goat cheese foam and pistachio pesto. / 14

continue with our jospes

"A LA LLAUNA" (OVEN-BAKED) SEA RICE

on a bed of oven-baked rice, prawn carpaccio and saffron aioli. / 22

SUNDAY CHICKEN

roasted "pito" chicken, seasoned with spices, stuffed with lemon, apple, salt and pepper sausage, served with its juice. / 16

SEA BREAM MARINATED IN CHILLI PEPPERS AND CORIANDER

baked to perfection, seasoned with chopped shallots and sweet green chillies with coriander and lime, served with ratatouille. / 17

ALBERT'S VEGETARIAN BURGER

grilled veggie burger on a focaccia bun with beetroot hummus, lettuce, onion, cucumber, strawberry ketchup, honey mustard and sweet potato chips. / 16

TRES MARGARIT BURGER

beef, with raclette cheese, bacon, lettuce, tomato confit, onion, cucumber and cheddar sauce on focaccia bun with chips. / 18

ROASTED OCTOPUS

on mashed potatoes, romesco aioli and diced black sausage with hazelnut vinaigrette. / 23

IBERIAN "ABANICO"

(rib-wrapping meat) crispy roast bathed in sage butter, garnished with gnocchi alla romana and sweet tomato. / 23

ANGUS VEAL SHOULDER

roasted and filleted, seasoned with lava salt and served with confit potatoes and homemade chimichurri sauce. / 24

MARINATED LAMB SKEWER

roasted leg of lamb dices with onion and fresh cucumber, sweet and sour with spiced tomato sauce and yoghurt. / 20

EMPORDÀ BEEF ENTRECOT

with rosemary salt, crispy Agria variety crisps, Padron peppers and baked tomato. / 36

a good ending

CHEESECAKE (Jospes grill oven-baked) with cherry ice cream and Lotus crumbs. / 8

TARTE TATIN with sour cream and vanilla ice cream. / 8

BREAD WITH CHOCOLATE AND OIL bread with chocolate ganache, virgin olive oil and salt flakes. / 8

MILLEFEUILLE OF RECUIT DE FONTETA (fresh cheese) with honey ice cream and caramelised pine nuts with dulce de leche. / 7

STRAWBERRY TRIFLE strawberries macerated in Empordà Garnatxa on sponge cake with cream. / 8

FRUIT MOSAIC fresh sliced fruits served with tangerine and mint sorbet. / 7

