

AUTUM | WINTER MENU 2025-26

TO BEGIN WITH, THE HOT AND COLD **STARTERS**

	1/2 Portion
Flatbread with Tomato and Extra Virgin Olive Oil	4,50 €
Burrata Salad with Tomato Trilogy and Pesto	9,00 € 15,00 €
Caesar Salad with Crispy Chicken, Parmesan and Yogurt Vinaigrette	9,00 € 15,00 €
Fresh Foie Gras Shavings with Olive Oil, Maldon Salt and Our Toast	15,50 €
Iberian Ham with Flatbread and Tomato	16,00 € 26,80 €
Homemade Oxtail Croquettes with Mustard Mayonnaise	3,00 €/unit
Homemade Broth with Pork Meatball and Galet Pasta	13,50 €
Can Ametller style Bravas Potatoes with Sobrasada and Quail Egg	13,90 €
Truffle Tagliatelle with Ceps and Prawns	14,30 €
Sautéed Seasonal Mushrooms with Crispy Bacon and Truffle Oil	14,50 €
Artichoke chips with Romesco sauce	14,50 €
Prawn Tempura with Spicy Honey	8,50 € 14,80 €
Honey-roasted Octopus served with Can Ametller's Potato Gratin	11,95 € 19,20 €

TO SHARE, OUR **PICA- PICA** (Min. 2 Pers.)

- Iberian Ham with Flatbread and Tomato
- Fresh Foie Shavings with Olive Oil and Maldon Salt
- Burrata Salad with Tomato Trilogy and Pesto
- Prawn Tempura with Spicy Honey
- Homemade Oxtail Croquettes with Red Curry Mayonnaise

21,90€/ P. Person

FROM THE SEA TO OUR TABLE, THE **FISH**

Salmon Loin with Vegetable Wok and Teriyaki Sauce	18,60 €
Sea Bass Cooked to your Choice (Baked, grilled, salt-baked or à la Donostiarra)	20,50 €
Sole with Noisette Butter Ménagère and Tempura Asparagus	22,50 €
Donosti-style Turbot with Baker's Potatoes	24,90 €

AWARD-WINNING **COD** DISHES

Confit Cod with Ratatouille and Violet Chips	22,90 €
Honey-roasted Cod with Apple Cream and Honey "Aioli"	23,50 €
Cod Ampurdanes style with crispy leeks	23,50 €

OUR KITCHEN'S SPECIALITY | THE "**RICE**" DISHES

Creamy Cep Rice with Iberian Pork Fillet	18,20 €
Black Seafood Rice with Mild Aioli	18,90 €
Duck Rice with Seasonal Mushrooms and Foie Gras	21,50 €
"Senyoret" Rice (Cuttlefish, Monkfish and Prawns)	24,40 €
Creamy Lobster Rice with Clams	28,50 €

*All of our rice dishes can be cooked with short pasta noodles (fideus) if you prefer

MEAT WITH A DIFFERENT FLAVOR

The Masia Cannelloni of Iberian Cheeks with Idiazábal Cheese	17,50 €
Medium and Grilled Lamb Ribs with Artichokes and Romesco Sauce	19,50 €
Low-temperature Iberian ribs in honey and rosemary sauce with potato wedges	19,90 €
Duck Confit with Apple Garnish and Cranberry Sauce with Pedro Ximénez	22,90 €
Grilled Beef Fillet with Homemade Fried Potatoes and "Padrón" Peppers	26,90 €
500g Grilled Aged Beef T-bone Steak, 45 days of aging with Sweet Potato Sticks and Bourbon BBQ Sauce	35,50 €