

## “TAPAS”

Creamy Iberian Ham croquettes	2,90/ud.
Patatas bravas DO (v)	7,50
Oysters Pléiade Poget Spéciale N°3 (France)	4,10/ud.
Chicken wings with teriyaki sauce	8,90
Truffled potatoes omelet Pierre Koffman Style	12,50
Hand cut Iberian Ham	28,00
Cantabrian salty Anchovies with extra virgin olive oil	14,90
Selection of cold cuts	16,90
Selection of cheeses with marmalade and dried fruits (v)	15,50
Fried eggs with Iberian ham	8,90

## STARTERS

Caesar salad DO. (v)	11,00
Seasonal green salad (v)	9,90
Burrata salad with confit tomatoes (v)	12,50
Beef carpaccio Harry's bar style	17,50
Onion soup with truffle and egg	15,00
Foie Gras Terrine with Armagnac and homemade jam	21,00

## RICE

Rice paella with squid and pork (*)	21,00
Paella “Senyoret” squid, prawns, mussels and fish of the day (*)	19,90
Lobster Paella (*)	25,90

(\*) price for person, minim 2 persons

**DO.**  
PLAÇA REIAL

VAT included  
Kitchen from 12.30 till 23.00h.  
(v) vegetarian

## FROM THE SEA

Red Tuna Bluefin tartar with guacamole	19,90
European seabass with artichokes, Iberian pancetta and cauliflower puree	23,00
Fish of the day with creamy spinach and candied shallots in anise	22,50

## MEAT

Lamb shank with creamy potato puree and demi-glace sauce	24,80
Duck thighs confit with Oshin sauce, pickled onions and pistachios	21,00
Beef Steak dry aged 30 days with French fries	35,00
Roulé of confit beef tail with seasonal mushrooms and pumpkin puree	20,90

## THE DESSERT

Lemon pie	7,50
White chocolate cream with red fruits	7,50
Our Catalan cream	7,50
Sacher torte DO	7,50
Our ice cream	5,90

## BREAD

Tomatoe rubbed bread	2,90
Rustic bread	2,60

**DO.**  
PLAÇA REIAL

VAT included  
Kitchen from 12.30 till 23.00h.  
(v) vegetarian