



HOME MENU

<i>Catalan "coca" bread with tomato</i>	3,20€
<i>"A la llauna" codfish croquettes (2 units)</i>	4,40€
<i>Patatas bravas "Santa Gula's style"</i>	5,80€
<i>Crunchy "Morcilla" from Burgos a with apple compote and pinions</i>	7,80€
<i>Hummus de pastanagues rostides, iogurt, avellanes i pa de lleties</i>	9,50€
<i>Smoked aubergine with creamy goat cheese and asian herbs</i>	10,50€
<i>Thai salad with green mango and peanuts</i>	9,90€
<i>Zucchini carpaccio, goat cheese, cashews and mint</i>	9,80€
<i>Burrata from Puglia with focaccia bread, smoked eel and sweet tomatoes</i>	14,00€
<i>Fried eggs from Calaf with shrimp in garlic and french fries</i>	12,80€
<i>Salmon tartare with seasoned potatoes</i>	12,90€
<i>Homemade raviolis stuffed with prawns, mushrooms and parmesan sauce</i>	16,20€
<i>Tuna tataki with mango, sesame and avocado salad</i>	15,90€
<i>Grilled octopus with gremolata and "papas arrugás"</i>	18,20€
<i>Cod loin with with baked apple, rösti potato, and honey muslin sauce</i>	15,90€
<i>Cuttlefish black rice with Moroccan lemon aioli</i>	21,00€
<i>Black Angus steak tartare with mustard and pickled egg yolk</i>	14,50€
<i>Lacquered Iberian rib with ginger, honey and kimchee sauce</i>	13,50€
<i>Chateaubriand beef tenderloin with french fires (2 people)</i>	38,00€
<i>Segovian boneless piglet with apple compote and Sichuan pepper</i>	18,00€

HOMEMADE DESERTS

<i>"santaGula" cheesecake with passion fruit sauce</i>	6,20€
<i>"Mars" chocolate mousse, toffee and peanut ice cream</i>	6,50€
<i>Catalan crème brûlée with mandarin sorbet</i>	5,90€
<i>Pistachio coulant with yoghurt ice cream</i>	7,20€
<i>Flambéed pineapple with rum and coconut and lime sauce</i>	6,20€
<i>Sandro Desii's flavoured ice creams</i>	5,50€

**Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages.
Please do not hesitate to request more information if needed.*

**10% terrace rate*