

MEALS FROM OUR HOME



<i>Catalan "coca" bread with tomato</i>	2,95€
<i>Homemade croquettes with ink squid (2 units)</i>	3,90€
<i>Patatas bravas "Santa Gula's style"</i>	5,40€
<i>Chick pea hummus served with yogurt and papadums</i>	9,50€
<i>Lukewarm courgette carpaccio with goat cheese, cashew nuts and mint</i>	9,70€
<i>Artichokes confited with our own unique style</i>	13,90€
<i>Burrata from Puglia with roasted pumpkin, pesto, and sun-dried tomatoes</i>	13,90€
<i>Sautéed seasonal mushrooms with foie, egg yolk and iberian dewlap</i>	16,90€
<i>Open omelet with cod, black pudding and pine nuts</i>	13,90€
<i>Confited leeks with romesco sauce and goat cheese</i>	10,90€
<i>Salmon tartare with seasoned potatoes and smoked avocado</i>	13,50€
<i>Beef tail cannelloni with bechamel sauce and Idiazábal cheese</i>	14,50€
<i>Homemade raviolis stuffed with mushrooms, prawns and parmesan sauce</i>	13,20€
<i>Tuna tataki in tempura with mango, sesame seeds and avocado salad</i>	15,70€
<i>Octopus with green mojo sauce from the Canary Islands and salty potatoes</i>	18,20€
<i>Cod loin with baked apple, rösti potato and honey with pine nuts muslin sauce</i>	15,90€
<i>Rice in broth with prawns from the fishermen's town of Palamós</i>	20,90€
<i>Scallop papillote with green curry, vegetables, coconut and keffir lime</i>	16,90€
<i>Wagyu steak tartar with mustard, pickled egg yolk and topinambur</i>	14,90€
<i>Mellow lamb with potato parmentier, lemon, yogurt and herbs</i>	17,50€
<i>Beef sirloin with Périgueux sauce and confited carrots</i>	20,90€
<i>Veal stew with seasonal mushrooms and creamy sweet potatoes</i>	18,50€
<i>Segovian boneless piglet with apple compote and Sichuan pepper</i>	17,90€

HOMEMADE DESSERTS

<i>Melted chocolate cake with creamy vanilla</i>	6,50€
<i>"Mars" chocolate mousse with toffee and peanut ice cream</i>	6,50€
<i>Our own cheesecake recipe with passion fruit chutney</i>	6,20€
<i>Homemade tiramisu "Santa Gula's style"</i>	6,50€
<i>Lemon Pie</i>	6,20€
<i>Catalan crème brûlée with mandarin sorbet and crumble</i>	5,90€
<i>Pistachio coulant made to order with yogurt ice cream</i>	7,20€
<i>Sandro Desii flavoured ice creams</i>	4,90€

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.