

Maleducat Menu

45.-

Snacking time

Coca bread from "Folgueroles" with tomato and extra virgin olive oil

100% Acorn-fed Iberian ham croquette

Little toast of white prawn tartare, emulsion of its heads, and Tosazu vinegar

To share

Warm leeks with hazelnut vinaigrette, mató, sun-dried tomatoes and lemon

"Cal Tomàs" eco beef steak tartare, Chipotle chilli and smoked egg yolk

Thornback ray with smoked Iberian sauce, parsnip and black garlic

Pluma of iberian pork, fine garlic crème, roasted red pepper, watercress and mustards

Dessert

Passionfruit, coconut and basil

Tonka bean *cremeaux*, *sablé breton*, strawberry from Maresme, almond and lemon

Conditions

- Price in € per person (VAT included) without drinks
- Quantities are adjusted based on number of diners
- Dish/es modification/s under previous agreements and subject to extra charge
- Menu dishes are meant to be shared (there's no individual serving)

Indiscreet Menu

55.-

Snacking time

Coca bread from "Folgueroles" with tomato and extra virgin olive oil

Little toast of white prawn tartare, emulsion of its heads, and Tosazu vinegar

Crispy roll of catalan "rostit", plums and pine nuts

100% Acorn-fed Iberian ham croquette

To share

"Paolo Petrilli" tomato tartare, stracciatella of burrata, pesto and olive oil coca bread

"Cal Tomàs" eco beef steak tartare, Chipotle chilli and smoked egg yolk

Rice, prawn tartare from Palamós, emulsion of its heads and pig's trotters carpaccio (tribute to Els Tinars)

Glazed organic lamb, sheep's milk toffee, flame-grilled aubergine, *ras al Hanout* and basil

Dessert

Tonka bean *cremeaux*, *sablé breton*, strawberry from Maresme, almond and lemon

Chocolate, salted caramel, coffee and Baileys

Conditions

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- Quantities are adjusted based on number of diners
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Volem cuidar els disfrutones amb una experiència gastronòmica per a sucar-hi pa i de sobretaula ben llargues. Volem que facis d'això casa teva, tant si ets un habitual o només estàs de pas. Aquí tens un espai trapella i acollidor on et pots tacar, llepar els dits i alçar la veu. Una casa de menjars, desvergonyida, on menjar bé. Així que vine, si et ve de gust, passa, que sempre seràs benvingut.



Discreet Menu

39.-

Snacking time

Coca bread from "Folgueroles" with tomato and extra virgin olive oil

100% Acorn-fed Iberian ham croquette

Crispy roll of catalan "rostit", plums and pine nuts

To share

Warm leeks with hazelnut vinaigrette, mató, sun-dried tomatoes and lemon

"Cal Tomàs" eco beef steak tartare, Chipotle chilli and smoked egg yolk

Glazed organic lamb, sheep's milk toffee, flame-grilled aubergine, *ras al Hanout* and basil

Dessert

Passionfruit, coconut and basil

Chocolate, salty caramel, coffee and Baileys

Conditions

- Price in € per person (VAT included) without drinks
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- Menu dishes are meant to be shared (there's no individual serving)