

MENÚ

*restaurant week menu
served family style for the
entire table only*

HOW TO PA AMB TOMÀQUET

cristal bread, tomato, extra virgin olive oil

ESCALIVADA CATALANA

open fire roasted eggplants, onions &
red peppers with escalivada vinagrette

VASITO DE GAZPACHO ANDALUZ

grandma pepa's classic cold tomato soup,
pipirrana, bread

LAS CROQUETAS DE LA DOLORS

my mom's world famous chicken & béchamel fritters

+ JAMÓN IBÉRICO DE BELLOTA 5J

acorn-fed 100% ibérico ham from the dehesas
(meadows) of jabugo, southwest spain

add 21 for half oz or 39 for an oz

mas bertrain 'balma' brut reserva clàssic penedès 2017

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PARRILLADA DE VERDURAS

seasonal vegetables grilled over the embers,
romesco sauce & all i oli

choose one

PESCADO A LA LLAUNA

grilled daily catch catalan style,
ember roasted potatoes, romesco sauce

or

CORTE DE CERDO IBÉRICO

legendary acorn-fed ibérico butcher's
pork cut, garlic, pa amb tomàquet

lagar de costa 'viva la vida' rías baixas 2018

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TARTA DE QUESO

goat cheese burnt basque style cheesecake
served with walnut praline

gonzales byass 'nectar' jerez non vintage

65 PER GUEST

WINE PAIRING 35 PER GUEST

made to share and served family style for the entire table to participate