

APPETIZERS

CRISPY GLASS BREAD with tomato	3,5€
OLIVIER SALAD <i>With tuna belly and piquillo pepper mayonnaise.</i>	9€
BRAVAS "LA CALETA"	7€
SMOKED GILDA <i>Smoked sardine with vermouth gel.</i>	3€ / Ud.
"OUR" OLIVES	4€
HOUSE VERMUT <i>With mussels, cockles, anchovies and olives. + Extra glass for 2€</i>	12€

OUR SMALL PLATES

DUCK SALAD <i>With cured duck ham and foie shavings.</i>	16€
TOMATO & TUNA BELLY SALAD <i>With seasonal tomatoes.</i>	14€
GRILLED VEGETABLE FLATBREAD <i>Typical from catalonia, with anchovy and tomatos.</i>	12€
JAMÓN DE BELLOTA (HAM)	15€ 24€
WAGYU CURED BEEF (CECINA)	19€ 32€
"LA CALETA" CURED MEATS BOARD <i>Smoked duck ham, acorn-fed Iberian ham and peppered longaniza.</i>	18€
FOIE MICUIT TERRINE <i>Served with seasonal fruit.</i>	15€
SEAFOOD RAVIOLI <i>With seafood sauce and prawn tartare.</i>	16€
LIMEÑO-STYLE CEVICHE <i>Made with fresh market fish.</i>	14€
CONFIT COD <i>With cava emulsion, dill juice and lime.</i>	14€
PORK CHEEK BRIOCHE <i>With pickled vegetables and fennel mayonnaise.</i>	12€
EGGS WITH RED PRAWN <i>With cured pork jowl veil and potato foam.</i>	14€
TRINXAT FROM LA CERDANYA <i>With pancetta veil.</i>	12€
SMOKED EEL TARTARE <i>With avocado and apple.</i>	14€
CREAMY CANNELLONI <i>Filled with duck meat and foie.</i>	16€
BEEF TATAKI <i>In its own juices.</i>	18€

FROM THE FISH MARKET

SAUTÉED CLAMS <i>With white wine.</i>	12€
"BRAVAS" SEA SNAILS (CAÑAILLAS) <i>With alioli and brava sauce.</i>	12€
RAZOR CLAMS <i>Small razor clams from the south of catalonia.</i>	10€
RED PRAWNS IN GARLIC <i>Flambéed with brandy.</i>	20€
SEA SNAILS <i>With smoked pancetta and American-style sauce.</i>	16€
WILD ROCK PICKLED MUSSELS <i>La Caleta style.</i>	10€
GUILLARDEAU OYSTER <i>Natural o marinated.</i>	6€

HOUSE CROQUETTES <i>Txuletón steak and prawn (4 units).</i>	12€
BLUEFIN TUNA TATAKI <i>With mustard ice cream.</i>	18€
COD FRITTERS <i>With tomato jam.</i>	12€
SUQUET DEL DELTA <i>Catalan dish with fresh eel and turned potatoes.</i>	18€
CATALAN BEEF TRIPE STEW <i>With chickpeas.</i>	12€
PIG'S TROTTER & LANGOUSTINE TERRINE <i>Made with deboned pig's trotters.</i>	18€

THE ART OF RICE

CREAMY "CAP I POTA" RICE <i>Traditional Catalan beef tripe style rice.</i>	22€
IBÉRICO A "LA LLAUNA" <i>Dry rice with Iberian pork, butifarra sausage and seasonal mushrooms.</i>	22€
MEDITERRANEAN "SOCARRAT" <i>Dry paella-style rice with cuttlefish and prawns.</i>	24€

SELECT FLAVOURS

GOURMET DRY-AGED TXULETÓN STEAK <i>45 days aged.</i>	60€/kg
PREMIUM DRY-AGED TXULETÓN STEAK <i>45 days aged.</i>	80€/kg
FRESH FISH OF THE DAY <i>Fresh from the fish market, according to season and availability.</i>	Market Price

GRAND FINALE

CHOCOLATE TEXTURES 7€

TIRAMISÚ "A la minute" 7€
Acabat a taula amb crema de mascarpone i cafè acabat fer.

"MEL I MATÓ" 6€
Catalan sweet cheese with aerated honey caramel.

CHOCOLATE COULANT 8€
With ratafia liqueur ice cream.

CHEESE CREAM 6€
With apple and cinnamon.

STRAWBERRY & MERINGUE CAKE 12€

MOJITO DECONSTRUCTION 8€
Mojito ice cream, muscovado sugar and rum jelly.

CREMA CATALANA 6€
With carquinyoli biscuit.

CHEESE SELECTION 12€
Catalonia PDO cheeses.

EXPRESSO POP 12€
Coffee cocktail with ratafia liqueur and vodka.

