

APPETIZERS

CRISPY GLASS BREAD with tomato	3,5€
OLIVIER SALAD <i>With tuna belly.</i>	9€
BRAVAS "LA CALETA"	7€
SMOKED GILDA <i>Smoked sardine with vermouth gel.</i>	3€ / pc.
"OUR" OLIVES	4€
HOUSE VERMUT OF THE FISH MARKET <i>With pickled rock mussels, clams, confit 'canyuts' and olives. + Extra glass for 2€</i>	12€

FROM THE FISH MARKET

SAUTÉED CLAMS <i>With white wine.</i>	12€
"CANYUTS" FROM THE DELTA <i>Small razor clams from the south of catalonia.</i>	10€
RED PRAWNS IN GARLIC <i>Flambéed with brandy.</i>	20€
WILD ROCK PICKLED MUSSELS <i>La Caleta style.</i>	10€
GUILLARDEAU OYSTER <i>Natural o marinated (mojito / pickled)</i>	6€ / pc.

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 tomatoes.</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€
SEAFOOD LINGUINE <i>With seafood sauce and red prawn tartare.</i>	16€
LIMEÑO-STYLE CEVICHE <i>Made with fresh market fish.</i>	14€
COD "A LA LLAUNA"	14€
PORK CHEEK BRIOCHE <i>With pickled vegetables and fennel mayonnaise.</i>	12€
EGGS WITH RED PRAWN <i>With roasted potatoes.</i>	14€
SMOKED EEL TARTARE <i>With avocado and apple.</i>	14€
CREAMY CANNELLONI <i>Filled with oxtail.</i>	16€
STEAK TARTAR	18€
BLUEFIN TUNA TATAKI <i>With mustard ice cream.</i>	18€

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

THE ART OF RICE

Minimum 2 people

CREAMY "CAP I POTA" RICE <i>Traditional Catalan beef tripe style rice.</i>	18€ p.p.
IBÉRICO A "LA LLAUNA" <i>Dry rice with Iberian pork, butifarra sausage and seasonal mushrooms.</i>	18€ p.p.
MEDITERRANEAN "SOCARRAT" <i>Dry paella-style rice with cuttlefish and prawns.</i>	20€ p.p.

SELECT FLAVOURS

DRY-AGED TXULETÓN STEAK <i>30 days aged.</i>	60€/kg
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