

DISHES

Celery
Peanuts
Crustaceans
Tree nuts
Gluten
Eggs
Milk
Molluscs
Mustard
Fish
Sesame
Soy
Sulphites

BREAD

Bread	GLUTEN-FREE OPTION	VEGAN					T													
Gluten-free bread																				
Bread with garlic and olive oil	GLUTEN-FREE OPTION						T													
Bread with tomato and olive oil	GLUTEN-FREE OPTION						T													

SAUCES

Romesco																				
Aioli																				

DESSERTS, HOMEMADE

Maria's Coffee Fritters																				
Brownie																				
Homemade organic cheesecake with strawberry jam and Sichuan pepper																				
Tiramisu cake																				
70% Dark chocolate fuet																				
Cottage cheese with crunchy honey and praline toast nuts																				
Pineapple carpaccio with catalan cream																				
Catalan cream																				
Panna cotta Baileys																				
Caramelized French toast																				
Lemon sorbet																				
Irish coffee																				

ICE CREAMS

Children's ice cream																				
Vanilla ice cream																				
Fruit ice pop, coconut and strawberry flavor																				
Fruit ice pop, lemon lime flavor																				
Chocolate ice cream, lactose-free																				
Chocolate ice cream, sugar-free																				

The composition of our dishes may undergo modifications, so this

information is constantly being reviewed.

**Request at restaurants the allergen information document which will prevail
over any discrepancies with this version.**

Based Regulation (EU) 1169/2011 of 25 October, and for each group of allergens referred to in Annex II of the RIAC, we detail in this allergen document the presence of each of them in our dishes.

To carry out this document, technical sheets of each of our raw materials have been requested from our suppliers with a declaration of ingredients and traces and we have identified the potential cross contamination by the usual manufacturing process of each dish.

If you suffer from a food allergy or intolerance to any of these 14 allergens or any other, let us know in order to activate the corresponding protocols.

We believe it is advisable to warn that, despite our high level of awareness and commitment to allergen management, our kitchen is not segmented into separate areas for each group of allergens, which makes it impossible for us to guarantee 100% the absence of cross contamination, although we guarantee the maximum care that they do not occur.

This establishment, as well as all the El Pòsit group, is associated with the Associació de Celíacs de Catalunya and we have staff trained in gluten-free catering.

Our kitchen staff is trained in food handling with special emphasis on allergen management.