

DISHES

BREAD

	Celery	Peanuts	Crustaceans	Tree nuts	Gluten	Eggs	Milk	Molluscs	Mustard	Fish	Sesame	Soy	Sulphites
Bread				T	■	T	T		T		T	T	
Gluten-free bread					■	■							
Bread with garlic and olive oil				T	■		T		T		T		
Bread with tomato and olive oil				T	■		T		T		T		

SAUCES

Romesco			T	■	■	T	T		T		T	T	■
Aioli					■	■							■

DESSERTS, HOMEMADE

Maria's Coffee Fritters		T	T	T	T	■	■	T	T	T	T	T	T
Brownie			T	■	■	■	■				T	■	■
Homemade organic cheesecake with strawberry jam and Sichuan pepper					■	■	■					T	■
Tiramisu cake					■	■	■		T			■	■
70% Dark chocolate fuet		T	■	■	■	■	■		T		T	■	■
Cottage cheese with crunchy honey and praline toast nuts			T	■	■	■	■				T		
Pineapple carpaccio with catalan cream					■	■	■						
Catalan cream					■	■	■						
Panna cotta Baileys			T	■	■	■	■		T		T	■	■
Caramelized French toast			T	■	■	■	■		T		T		
Lemon sorbet													
Irish coffee							■					■	■

ICE CREAMS

Children's ice cream			T	T	■	■	■					T	
Vanilla ice cream					■	■	■						
Fruit ice pop, coconut and strawberry flavor				T									
Fruit ice pop, lemon lime flavor													
Chocolate ice cream, lactose-free				T								■	
Chocolate ice cream, sugar-free				T		■	■						

DRINKS

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

WHITE WINE

Aproppòsit Macabeu D.O. Terra Alta	ORGANIC																		
Aproppòsit Malvasia																			
Aproppòsit Garnatxa Blanca D.O. Montsant																			
Aproppòsit Viognier D.O. Terra Alta	ORGANIC																		
Aproppòsit Xarel·lo D.O. Penedès	ORGANIC																		
Aproppòsit Garnatxa Blanca D.O. Terra Alta	ORGANIC																		
Aproppòsit Parellada D.O. Conca de Barberà	ORGANIC																		
Aproppòsit Chardonnay D.O. Penedès	ORGANIC																		
Petites estones																			
Rebels de Batea																			
El Terrat																			
Les Brugueres																			
Grimau Chardonnay																			
Via Edetana																			
Clos Ancestral	ORGANIC																		
Els Pics																			
Excellens Verdejo	VEGAN																		
Torre la Moreira	VEGAN																		
La Capilla Blanco																			
Finca Montico	ORGANIC																		
Lagar de Cervera																			
Pazo de San Mauro																			
Mar de Frades Albariño																			
Godeval Cepas Vellas																			

RED WINE

Aproppòsit Garnatxa Negra D.O. Montsant																			
Aproppòsit Trepat D.O. Conca de Barberà	ORGANIC																		
Aproppòsit D.O.Q. Priorat	ORGANIC																		
Les Brugueres																			
Els Pics																			
Excellens Cuvée Especial	VEGAN																		
Finca San Martín																			
El Senat del Montsant																			
LAN 7 metros																			
Viña Mayor Crianza																			
La Capilla Crianza																			
Trus Ageing																			
Marqués de Vargas Reserva																			
Tinto de verano																			

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.