



COLD

- Cod 'esqueixada' 11,8
- Olivier salad 12,0
- ● Braised carrot with hummus, 'romesco migas' and hazelnuts 12,5
- Salad with salmon and mango 14,8
- ● Tomato salad with yellow chili sauce 14,6
- ● Green salad with seeds 12,5
- Grilled pepper with cod 15,5
- Balfegó tuna tartare with avocado 19,8
- Anchovies from Vinaròs 13,6
- Mussels from Delta de l'Ebre with vermouth vinaigrette 13,9
- Oyster from the Delta de l'Ebre 4,5
- Balfegó tuna carpaccio with 3 dressings 19,8
- Beef carpaccio and parmesan sauce 22,0
- 100% Iberian acorn-fed ham 22,0
- Organic cheeseboard 19,5

RICES

- Rice with chicken, Norway lobsters and artichokes 22,0
- Creamy rice with blue crab 22,0
- Rice with baby cuttlefish and its ink 22,0
- Rice with lobster 28,0
- Rice with seafood 22,0
- Surf and turf rice with Iberian ham veil 23,0
- Rice with duck and mushrooms 23,0
- Vegetable rice with leek 22,0
- Rossos noodles 20,0

GRILLED

- Matured beef tenderloin 28,0
- Organic veal burger 13,9
- Roasted Iberian pork ribs 19,8
- Iberian pork fillet 21,5
- Octopus with red pepper aioli and "romesco migas" 21,0
- Mediterranean squid 21,0
- Cod with quince aioli 26,0
- Wild seabass with vegetables and citrus vinaigrette 21,0
- Sardines 11,5
- ● Km0 vegetables 18,0
- ● Avocado with pico de gallo and vegetable ceviche 11,8
- Artichokes with Iberian shavings 17,5

HOT

- Mantis shrimp cream 15,8
- Prawns with garlic sauce 13,8
- Pulled pork bun 11,0
- Adolfinia's meatballs 13,0
- Herminia's pork in sauce 12,0
- Eggs with beef tenderloin sautéed in garlic 14,9
- Eggs with Iberian acorn-fed ham 13,5
- Vegetable tempura 13,5
- Bravas with minced chorizo 7,3
- Crispy free-range Chicken 12,8
- Cod fritters 14,5
- Roasted chicken croquettes 12,0
- Iberian ham croquettes 14,8
- Andalusian-style Mediterranean squid 18,7
- Fried battered calamari 14,6
- Mussels with citrus, bay leaf, garlic and onion 13,9
- Mussels with white wine, celery, garlic and parsley 13,9
- Maxicannelloni by our chef Mercè 15,5
- Rigatoni Bolognese 13,0
- ● Bread 1,0
- Gluten-free bread 2,5
- Bread with garlic and olive oil 3,8
- Bread with tomato and olive oil 3,8

SAUCES

- Romesco 1,0
- Aioli 0,9

DESSERTS

- Maria's Coffee Fritters 6,5
- Brownie 6,9
- Homemade organic cheesecake with strawberry jam 7,5
- Carrot cake, matcha tea and pollen 7,9
- ● Grilled pineapple with passion fruit sauce 7,5
- Bread with chocolate, oil and salt 7,5
- Caramelized French toast 7,9
- Kefir and lime ice cream with crunchy artisanal biscuit 5,5
- Vanilla ice cream 5,5
- ● Fruit ice pop, coconut and strawberry flavor 3,2
- ● Fruit ice pop, lemon lime flavor 3,2

WHITE WINE

	bottle	cup
● Primer Apropòsit D.O. Terra Alta	20,0	3,7
● Apropòsit Garnatxa Blanca D.O. Montsant	20,0	3,7
● Apropòsit Garnatxa Blanca D.O. Terra Alta	21,0	3,9
● Apropòsit Malvasia	19,0	3,6
● Apropòsit Macabeu D.O. Tarragona	19,0	3,6
● Apropòsit Xarel·lo D.O. Penedès	20,0	3,7
● Apropòsit Viognier D.O. Terra Alta	20,0	3,7
● Apropòsit Parellada D.O. Conca de Barberà	20,0	3,7
● Apropòsit Chardonnay D.O. Penedès	22,0	4,0
● Petites estones D.O. Terra Alta	19,0	
● Rebels de Batea D.O. Terra Alta	19,0	
● El Terrat D.O. Tarragona	18,0	
● Les Brugueres D.O.Q. Priorat	29,0	
● Grimau Chardonnay D.O. Penedès	20,0	
● Via Edetana D.O. Terra Alta	24,0	
● Clos Ancestral D.O. Penedès	25,0	
● Excellens Verdejo D.O. Rueda	17,0	3,2
● Torre la Moreira D.O. Rías Baixas	20,0	
● La Capilla Blanco D.O. Rueda	21,0	
● Finca Montico D.O. Rueda	25,0	
● Lagar de Cervera D.O. Rías Baixas	23,0	
● Pazo de San Mauro D.O. Rías Baixas	29,0	
● Mar de Frades Albariño D.O. Rías Baixas	27,0	
● Godeval Cepas Vellas D.O. Valdeorras	29,0	

ROSÉ WINE

	bottle	cup
● Apropòsit Rosé D.O. Montsant	20,0	3,7
● Apropòsit Ancestral Rosé	26,0	
● Flors i Violes D.O. Tarragona	18,0	3,3

SPARKLING

	bottle	cup	mg.
● Apropòsit Brut Nature D.O. Cava	27,0	4,2	48,0
● Apropòsit Ancestral Rosé	26,0		
● Ca La Mar Mustillant D.O. Penedès	17,0		
● Gran Juvé & Camps D.O. Cava	42,0		
● Pere Ventura Vintage D.O. Cava	39,0		
● Reverté Electe D.O. Cava	25,0		
● Gramona Innoble D.O. Corpinnat	37,0		
● Frexinet Alcohol-free	17,0		

RED WINE

	bottle	cup
● Apropòsit Garnatxa Negra D.O. Montsant	20,0	3,7
● Apropòsit Garnatxa Negra D.O. Terra Alta	22,0	4,0
● Apropòsit D.O.Q. Priorat	24,0	4,1
● Apropòsit Trepapat D.O. Conca de Barberà	22,0	4,0
● Les Brugueres D.O.Q. Priorat	29,0	
● Excellens Cuvée Especial D.O.CA. Rioja	19,0	
● Finca San Martín D.O. Rioja	18,0	
● Condado de Oriza D.O. Ribera del Duero	20,0	3,7
● El Senat del Montsant D.O. Montsant	24,0	
● LAN D-12 D.O.CA. Rioja	18,0	
● LAN 7 metros D.O.CA. Rioja	23,0	4,0
● La Capilla Crianza D.O. Ribera del Duero	24,0	
● Trus Ageing D.O. Ribera del Duero	25,0	
● Marqués de Vargas Reserva D.O. Rioja	35,0	
● Tinto de verano With lemon or soda		4,5

SANGRIA

	pitcher	cup
● Wine sangría	15,0	5,0
● Cava sangría	19,0	

COCKTAILS

Propòsit White rum, passion fruit, cinnamon, lime, strawberry	8,0
Fresito Gin, strawberry, lime and mint	8,0
Moscow Mule Refreshing, spicy and citrusy	8,0
Mojito Refreshing, citrusy and herbal	8,0
Piña colada Sweet, creamy and tropical	8,0
Strawberry daiquiri White rum	7,5
Passion fruit daiquiri White rum	7,5
Moscow Mule, non-alcoholic Refreshing, spicy	6,0
Mojito, non-alcoholic Refreshing, citrusy and herbal	6,0
Piña colada, non-alcoholic Sweet, creamy and tropical	6,0