# APERITIF

**Peperetes tinned items**
Premium selection of 100% Galician tinned foods

Mussels in escabeche _____ 20 €

Razor clams with garlic ____ 28 €

Baby sardines in olive oil _____ 14 €

Cockles in brine _____ 36 €

**— and also —**

Organic olives _____ 3 €

Housemade pork rinds _____ 6 €

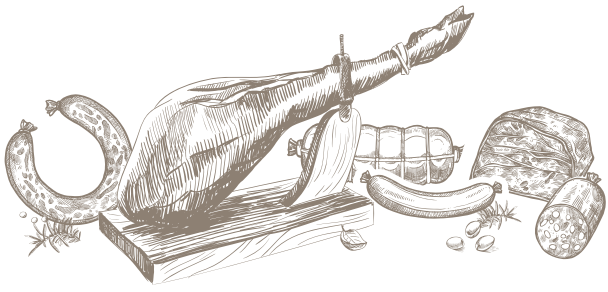
Iberico Russian salad _____ 9 €

Iberico croquettes _____ 9 €

Leeks with vegetables vinaigrette _____ 10 €

# LARDER

**Marinades, peppers, spices, salt, smoke...**
formulas of a millenary gastronomic culture



Leonese smoked "chorizo" —spicy— _____ 9 €
Bierzo

Basque Iberico "chorizo" with dried peppers _____ 9 €
Rioja Alabesa

Iberico/Duroc "llonganissa" _ 9 €
Berguedà (Cal Rovira)

Iberico/Duroc "sobrassada grossa culana" _____ 9 €
Berguedà (Cal Rovira)

"Catalana" _____ 9 €
Berguedà (Cal Rovira)

"Bull blanc" _____ 9 €
Berguedà (Cal Rovira)

"Bull negro" _____ 9 €
Berguedà (Cal Rovira)

**Assortment of cold cuts ____ 17 €**

**Pure acorn-fed Iberico ham**
knife cut _____ 26 €
Salamanca

# GRILL

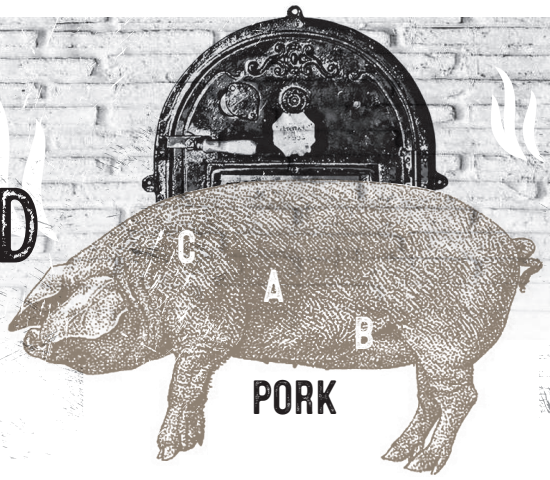
Natural "txistorra" (sausage)
Euskal Txerria breed _____ 9 €
Vall del Oria

Dewlap _____ 9 €
Berguedà (Cal Rovira)

"Botifarres" (sausage) _____ 11 €
· White
· Perol
· Black
Berguedà (Cal Rovira)

—VAT INCLUDED—

# WOOD-FIRED OVEN




## PORK

**A**
**Ribs**
Succulence to enjoy on the bone
19 €

**B**
**Belly**
Opulence and generosity
14 €

**C**
**Collar**
Great marbling on a highly prized piece of meat
14 €

All of the meat is Iberian Duroc pork from Cal Rovira, Berguedà

**THE TRIBUTE** our mixed platter of ribs, belly, shoulder and ear _____ 24 €

## FESTIVALS

**Pork rib steak from Cal Rovira**
19 €
Portion 450 gr

**"Imperial" knuckle**
38 €
recommended for 3 people

**Pig's head with salad**
16 €

**Iberico suckling pig**
28 €
Whole Iberico suckling pig 200€
recommended for 6-8 people
– Must be ordered ahead of time –

## STEWS & MORE

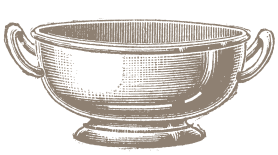
**Seasonal roasted vegetables from our garden**
15 €

The baker's eggs
12 €

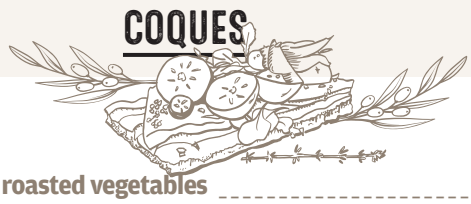
Cod confit in the Pork oven
22 €

Roasted pork cheeks with olives and tomato
18 €

Pig's trotters stewed with chickpeas
22 €



## COQUES



**With seasonal roasted vegetables** _____ 12 €
"Sobrassada", garlic shoots, dried apricots and honey _____ 14 €
PORK _____ 15 €

## RICES

**Seasonal rice** _____ 20 €
Turf, with chicken and pork ribs _____ 22 €
"Mar i muntanya" (Surf and turf) _____ 24 €

## SALAD

Lettuce and spring onions ____5 €

"Esqueixada" with raw cod __11 €

Tomato
with basil_____10 €

## SIDES

"Escalivada" (roasted vegetables) 6 €

Potatoes au gratin _____ 6 €

Fried potatoes _____5 €

Housemade aioli_____3 €

Whole-grain mustard_____5 €

## BREAD

Our housemade sourdough
bread fermented for 48 hours

2,80€ per portion

"Coca de Folgueroles"
with tomato

2,50€ per portion

## DESSERTS

Chargrilled almond cake with peache
in nectar and ice cream _____ 6 €

Pineapple Receta Pierre Hermé with vanilla ice cream _____ 8 €

Baked chocolate cake with cinnamon ice cream _____ 7 €

Baked crème brûlée _____ 6 €

Apple pie with ice cream _____ 7 €

Stilton with apple compote Billy Kevan Nottinghamshire _____ 8 €

**Seasonal dessert** _____ 7 €