

★ MITJA

M / G
★ GALTA

“Bravas” Fried potatoes with spicy or mild sauce and caramelized onion (*9/12)	7,00
Yellow curry of chickpeas, cauliflower and poached egg (*3/8/12)	9,00
Vegetables tempura with soy mayonnaise (*1/3/6/9/12).....	11,00
Chicken in Satay sauce with caramelized peanuts, endive, radishes and aggravating vinaigrette (*1/2/4/5/6/8/10/12).....	13,00
Pesto rosso gnocchi with rocket, almonds and grilled mozzarella cheese (*1/7/8)	14,00
“La Mitjagalta” Roasted veal cheek (*6/7/8/12).....	16,50
Tataki of duck whit corn crumbs of orange, orange jelly, radishes (*6/7/8/12).....	15,00
Smoked tartar of male with mustard sauce, radishes, capers ans pickled onion (*1/10/12)	16,00
Baked lamb neck with smoked aubergine, olives and orange (*9/12)	16,00
Grilled squid with white bean cream and seaweed bread (*1/2/4/12/13).....	15,00
Toasted “fideuà” (short noodles) of Norway lobster with “alloli” (Catalan garlic sauce) of burnt brandy (*1/2/3/4/7/12/13)	16,00
Monkfish cooked in prawn with toasted chickpeas ans peas (*2/4/6/7/12/13)	15,00
Bread.....	1,50
Bread with tomato	2,75

Taxes included

REGULATION (EU) N°1169/2011

This information is available regarding food allergies and intolerances on all products offered. If you are allergic or intolerant to any food, request information to our staff.

*** ALLERGENS:**

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
6. Soy 7. Dairy products 8. Nuts 9. Celery 10. Mustard
11. Sesame 12. Sulfur dioxide and sulfites 13. Mollusks
14. Lupins. Our dishes are made with sunflower and olive oil.