

## DRINKS TO START

### • BITTER BERRY MARTINI

*Tanqueray Ten, Aperol, Lillet Blanc & blackberry with a final essence of pink grapefruit*

### • BLOODY MARY

*Done our way, with vodka Ketel One and kimchee sauce*




PRICE


7,50 €


7,50 €

## STARTERS

 • Anchovies "00" from Santoña with reduction of Módena and it's own bone fried (piece).

 • Coca bread from "Folgueroles" with spread tomato.


 • Mi-cuit foie gras terrine with "carquinyolis" (traditional catalan cookies).

 • Snails "a la llauna" style.

 • Fried artichokes (seasonal product).

 • Rock mussels cook over coal. 

 • Grilled Octopus with Pork jowl and potato parmentier. 

 • Alba's croquettes made with Catalan stew, Iberian Ham D.O Guijuelo and compango.

 • Fried aubergines with honey "allioli".

 • Grilled seasonal vegetables with "romesco" sauce. 

 • Cod fritters with tomato Jam.

 • Vichyssoise.

 • Tuna tartar, grilled with avocado, seaweed and toasted sesame.

PORTION 1/2 PORTION

3,90 €

3,10 €

18,00 € 10,90 €

17,90 € 10,90 €

9,90 €

9,90 €

17,90 € 10,90 €

14,00 € 7,00 €

9,00 €

11,90 €

14,00 € 7,00 €

9,20 €

21,90 € 12,90 €

## SALADS

 • Rocket lettuce salad with pear, parmesan cheese and dates.

 • Alba's Russian salad.

 • Goat cheese salad with modena reduction.

 • Seasonal tomato and Burrata cheese salad.

PORTION 1/2 PORTION

10,90 €

9,50 € 6,00 €

10,90 €

15,00 €

## RICES

 • Alba's Paella.

 • Black rice.

 • Rice with artichokes and prawns.

 • Wild rice with vegetables.


22,00 €

17,90 €

22,00 €

17,00 €

## SCRAMBLED FRIED EGGS

 • Classic scrambled eggs with potatoes in their 2.0 version with crispy onion.

 • Scrambled eggs with potatoes and iberian ham D.O. Guijuelo.

 • Scrambled eggs with potatoes, foie and truffle butter.

 • Scrambled eggs with potatoes and goat cheese.



PORTION 1/2 PORTION


9,90 € 6,00 €


13,50 € 8,90 €


15,50 € 9,90 €

12,90 € 7,90 €

Our establishment has information on the presence of products and allergenic ingredients in the dishes on the menu. We are at your disposal to give you information in case you suffer any allergies and / or food intolerance. In accordance with Regulation (EU) No 1169/2011.

 No gluten

 No Nuts

 No lactose

## GROCERY STORE

- Cheeses Assortment.
- Iberian ham D.O.Guijuelo.



PORTION 1/2 PORTION

19,00 € 12,00 €  
29,00 € 15,00 €

## FRESH FISH

PORTION 1/2 PORTION

- Grilled baby squids with "allioli" and Santa Pau beans (baby beans). 16,90 €
- Tuna Tataki cook over coal with Teriyaki sauce and pineapple cream. 25,50 € 15,50 €
- Croaker fish with butter and kale. 21,90 €
- Salmon Tataki with avocado cream. 17,90 € 10,50 €
- Codfish with "samfaina" and fried garlic. 21,00 €



## MEAT

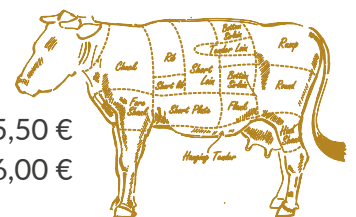
PORTION 1/2 PORTION

- Truffled cannelloni of roasted chicken and beef (3 u). 15,00 € 12,00 €
- Tender veal with potato parmentier and caramelized apple. 16,90 €
- Sausage from Olot with prawns. 16,90 €
- Bone steak with potatoes and "padrón" green peppers. 60 €/ kg
- Grilled ox sirloin with potato parmentier, black truffle butter and piquillo peppers. 25,9 € 15,90 €
- Ox Bitok with Foie and caramelized onion. 15,90 €
- Ox Carpaccio with rocket lettuce, parmesan shavings and seasonal truffle oil. 16,90 € 10,20 €
- Hand- cuted beef steak tartar. 23,50 € 13,00 €

## SIDE DISHES

- Fried Potato slices. 5,50 €
- "Padrón" green peppers. 6,50 €
- Piquillo peppers (small roasted red peppers). 9,00 €
- Bowl of green lettuce and onion. 5,50 €
- "Escalivada" (vegetables grilled over coal). 6,00 €

Bread and appetizer 2,00 €



Our services have an additional 10% in terrace and balcony.



At the embers of Josper.



Friesian meat, 6 years of age, pasture-fed and matured between 21 and 25 days in temperature and humidity controlled chambers.



In compliance with current health regulations, we guarantee that fishery products for raw consumption or which by its manufacturing process have not received more than 60°C in the center of the product warming, they have been frozen at -20°C for at least 24 hours."