

P I C A P I C A

Croquettes of roasted meat, unit	3
Monkfish croquettes of the grandmother, unit	4
Oysters nº2 "speciale" belle du nordet al natural, unit	5
* Grilled prawns from Blanes in salt (150gr)	22
* Super premium cow's jerky	18
* Jabugo ham cut by hand	26
* We recommend accompanying the dishes with, lettuce, tomato, mustard and honey vinaigrette	4
Coca bread with tomato	5

S T A R T E R S

Bluefin tuna, egg yolk, coca bread and trout caviar	22
Emulsion of cauliflower, smoked salmon and its caviar	16
Salad with roasted leeks, beets, dry fruits	14
Zamburiñas in sauce of ortiguillas 5uni	17
Wild asparagus from Tordera a la carbonara	18

* Service of bread and oil 2

FISH

Fish of the day, roasted fennel, grilled carrots	30
Medallion of monkfish stew sauce, mussels and shrimp from Blanes	28
Red tuna "bluefin" roast, chard pak choy, romesco and meat juice	28
Cod, beans and roasted	22
Rice with roasted fish, seasonal vegetables	22
Sweet octopus rice and "espardeñas"	28

MEAT

Fillet of veal from Girona, emulsion of roasted onion, vegetables of the Conca de la Tordera	28
Iberian pork with "trinxat de fesolets"	23
Cutlets braised "llata" low temperature, sautéed and pickled vegetables	21
Catalan duck magret with perigord sauce	25
Steak tartar	35
Steak Diana	38

DESSERTS

Strawberries from Blanes with cream and citrus touches	9
Fluid pie of goat cheese	10
Baba with rum, vanilla	9
Roasted pineapple, ginger, Catalan cream foam	8
Bread, oil, chocolate and salt	8
Crepes Suzette	18