



SEASONAL MENU

To share

- Iberian ham** € 24
With coca bread with tomato.
- Ham croquette** € 2/un.
- Aubergine, dried tomato and parmesan croquette** € 2/un.
- Bravas QGAT** € 9
- Andalusian style squid** € 15
With lime mayonnaise.
- Zuque salmon tataki** € 14
With dried tomato mayonnaise and crispy onion.
- Mussels** € 12
With vegetable oil, lime and herbs.

Starters

- Cream of the day** € 9,5
- Quinoa Buddha bowl** € 15
With chicken, salmon or tofu.
- Lamb's lettuce salad** € 13
With quinoa, sour apple, mushrooms and walnuts.
- Escalivada coca** € 14
With anchovies and olive.
- Tomato and burrata salad** € 16,5
With radish, croutons, red onion and caper berries.

Rice and pasta

- Lola rice** 21 €
With cuttlefish, seasonal vegetables and a spicy touch.
- Risotto** 24 €
With seasonal mushroom and ham shavings.
- Roast cannelloni** 16,5 €
With truffled béchamel.
- Tagliolini** 16,5 €
With herb butter, parmesan and walnuts.

Grilled

- Beef burger** € 17,5
With caramelized onion, brie and lamb's lettuce.
- Veggie burger** € 15
With caramelized onion, brie and lamb's lettuce.
- Chicken thigh** € 15
Garnish: French fries with Padrón peppers.
/ Rustic potato. / Escalivada
- Beef low loin Tagliata** € 25
Garnish: French fries with Padrón peppers.
/ Rustic potato. / Escalivada
- Entrecote** (350 gr.) € 26
Garnish: French fries with Padrón peppers.
/ Rustic potato. / Escalivada
- Fish of the day** € 21
With fried garlic and piquillo pepper.
- Grilled vegetables** € 14,5
With pumpkin romesco sauce.

Desserts

- Creamy cheesecake with blueberries** € 7 €
- Chocolate coulant** € 7 €
- Brownie with vanilla cream** € 6,5 €
- Yogurt foam with candied peach** € 7 €
- Ice cream** 1 scoop € 3 / 2 scoops 6 €
Pistachio / Violet / Vanilla
Lemon / Chocolate / Gin and tonic
Bulgarian yogurt with red fruits

Warning for people with allergies or food intol:

This establishment has available information about the dishes it offers.
Check staff.



PICA PICA MENU

(Full table)

Preu: 38 € (per person)

Drinks not included.

Appetizers

Iberian ham

With coca bread with tomato.

Aubergine, dried tomato and parmesan croquette

Bravas QGAT

Zuque salmon tataki

With dried tomato mayonnaise and crispy onion.

Lamb's lettuce salad

With quinoa, sour apple, mushrooms and walnuts.

Main course

Grilled beef low loin Tagliata

Lola rice

With cuttlefish, seasonal vegetables and a spicy touch.

Desserts

Creamy cheesecake with blueberries

Chocolate brownie

With vanilla cream.



RESTAURANT MENU

(Full table)

Preu: 45 € (per person)

Drinks not included.

Appetizers

Iberian ham

With coca bread with tomato.

Aubergine, dried tomato and parmesan croquette

Andalusian style squid

With lime mayonnaise.

Lamb's lettuce salad

With quinoa, sour apple, mushrooms and walnuts.

Escalivada coca

With anchovies and olive.

Main course to choose

Grilled beef low loin Tagliata

Lola rice

With cuttlefish, seasonal vegetables and a spicy touch.

Fish of the day

With fried garlic and piquillo pepper.

Beef burger

With caramelized onion, brie and lamb's lettuce.

Dessert to choose

Yogurt foam with candied peach

Chocolate brownie

With vanilla cream.



TASTING MENU

(Full table)

Price: 60 € (per person)

Water, glass of wine and coffee included.

Appetizers

Ham croquette

Zuque salmon tataki

With dried tomato mayonnaise and caramelized onion.

Andalusian calamari

With lime mayonnaise.

Tomato and burrata salad

With radish, croutons, red onion and caper berries.

Escalivada coca

With anchovies and olive.

Cannelloni

Roast cannelloni with truffled béchamel.

Main course

Veal loin tagliata

With rustic potato.

Lola rice

With cuttlefish, seasonal vegetables and a spicy touch.

Dessert

Creamy cheesecake

With blueberries and crumble.

Chocolate brownie

With vanilla cream.



CHILDREN'S MENU

Price: 25 € (per person)

Includes drink and bread.

Appetizers

Bread toast with tomato and ham

Ham croquette

Main course to choose

Beef burger

With cheddar cheese and crispy onion.

Rigatoni Bolognese

Classic Rigatoni Bolognese with parmesan.

Chicken fingers with fries

Dessert to choose

Ice cream

Sorbet



WINE LIST

RED WINES

CATALONIA

- GALTES** € 16 /glass € 3,5
D.O. MONTSANT — *Grenache, Syrah and Merlot*—
Aged for 3 months in French oak barrels.
- TERRA EIXUTA** € 17
D.O. TERRA ALTA — *Black Grenache*—
6 months aged in tank.
- PARATÓ VINYA SANTA CLARA** € 17
D.O. PENEDÈS — *Cabernet Sauvignon*—
Organic young wine.
- IVORI** € 18
D.O. ALELLA — *Black Grenache and Syrah*—
Aged for 12 months in French oak barrels.
- JOSEP GRAU VESPRES** € 24
D.O. MONTSANT — *Black Grenache, Carignan
and Syrah*— Vines between 50 and 70 years
old, 14 months in Austrian oak barrels.
- LLÀGRIMES DEL PRIORAT** € 26
D.O. PRIORAT — *Cabernet Sauvignon, Grenache
noir, Carignan and Merlot*— 12 months of aging
in French and American oak barrels.
- MAS LLUNES EMPORION** € 28
D.O. EMPORDÀ — *Grenache noir and Cabernet
Sauvignon*— 11 months of aging in French oak
barrels.
- JOSEP GRAU PEDRABONA** € 33
D.O.Q. PRIORAT — *Grenache and Carignan*—
Aged 12 months in French oak barrels.

VALENCIAN COMMUNITY

- SERICIS CEPAS VIEJAS MURVIEDRO** € 19
D.O. UTIEL REQUENA — *Monastrell*—
Aged for 12 months in French oak barrels.

RIOJA

**MARQUÉS DE ALDEANUEVA
CRIANZA** € 14 /glass € 3,5

D.O. RIOJA —*Tempranillo and Grenache*.

PROELIO CRIANZA € 18

D.O. RIOJA —*Tempranillo and Black Grenache*—
12 months of aging in French oak barrels.

DECENIO RESERVA € 24

D.O. RIOJA —*Tempranillo*— 24 months in
French oak barrels and 6 months in the bottle.

PAGO DE VALDEORCAS € 27

D.O. RIOJA ALAVESA —*Gratian and
Tempranillo*— 20 months of reserve in French
oak barrels.

CERROAÑÓN GRAN RESERVA € 29

D.O. RIOJA —*Tempranillo*— 24 months of aging
in French and American oak barrels.

CONDE DE LA SALCEDA RESERVA € 40

D.O. RIOJA —*Tempranillo*— Rests for a
minimum of 18 months in French oak barrels.

CASTILE AND LEÓN

MISIVA € 15 /glass € 4

D.O. RIBERA DEL DUERO —*Tempranillo*—
6 months in barrel. "Oak wine".

ALTOS DE VALDOSO € 21

D.O. RIBERA DEL DUERO —*Tinta del País*—
12 onths of barrel aging and 24 in the bottle.

LAMBUENA CRIANÇA € 25

D.O. RIBERA DEL DUERO —*Tempranillo*—
Aged for 12 months in French and American
oak barrels.

PAGOS DE MOGAR € 28

D.O. RIBERA DEL DUERO —*Tinta del País*—
Aged for 12 months in French and American
oak barrels.

PESQUERA CRIANZA € 37

D.O. RIBERA DEL DUERO —*Tinta del País*—
Aging for 18 months in French and American
oak barrels and 6 months in the bottle.

**DEHESA DE LOS CANÓNIGOS
SOLIDEO RESERVA** € 50

D.O. RIBERA DEL DUERO —*Tempranillo, Cabernet
Sauvignon, Albillo*— 20 months of aging in
American oak barrels.

WHITE WINES

CATALONIA

- ALGARS ECOLOGIC** € 14 /glass € 3,5
 D.O. TERRA ALTA —*White Grenache*.
- MAS DE LES VINYES** € 17
 D.O. MONTSANT —*Macabeo*.
- MARFIL BLANC CLÀSSIC** € 19
 D.O. ALELLA —*White Grenache and white raisin*.
- MAS LLUNES NÍVIA** € 20
 D.O. EMPORDÀ —*Grenache and Macabeo*—
 5 months in boot.
- PARATÓ ÀTICA 3 X 3** 23 €
 D.O. Penedès —*Xarel·lo, Macabeo and Chardonnay*— 4 months in French oak, American oak and acacia.
- LES BRUGUERES** € 26
 D.O. Q PRIORAT —*White Grenache*—
 Aged for 6 months in stainless steel tanks on its own lees.

GALICIA

- PIONERO** € 18
 D.O. RIAS BAIXAS —*Albariño*.
- VALMIÑOR** € 21
 D.O. RIAS BAIXAS —*Albariño*— 30 days of rest in the bottle.

NAVARRRE

- CAMINO DEL SOTO ALZANIA** € 17
 D.O. NAVARRA —*White Sauvignon and Chardonnay*.

MINORCA

- TORRALBENC ALBENC** € 23
 —*Parellada, white Sauvignon, Viognier, Chardonnay and Malvasía*—
 Aging for 6 months on the lees.

CASTILE AND LEÓN

- PANDORA** € 17 /glass € 4
 D.O. RUEDA —*Verdejo*.
- VALTRAVIESO NOGARA** € 18
 D.O. RUEDA —*Verdejo*— 5 months of aging on its own lees.
- PANDORA MAGNUM 1,5 L** € 28
 D.O. RUEDA —*Verdejo*.

ROSÉ WINES

CATALONIA

PETIT CAUS ECOLOGIC € 17

D.O. PENEDÈS —*Merlot, Syrah, Cabernet Sauvignon, Tempranillo and Cabernet franc.*

LES VINYES DEL CONVENT LOLA BEL € 19

D.O. TERRA ALTA —*Grenache peluda*—

NAVARRRE

CORAL INURRIETA € 15

D.O. NAVARRA —*Black Grenache, Syrah, Cabernet Sauvignon and Merlot.*

SPARKLING

CATALONIA

CAVA MARIEN € 12,5 /glass € 2,5

D.O. CAVA —*Chardonnay, Xarel·lo, Macabeu and Parellada.*

ESCOFET ROSELL
BRUT NATURE € 18

D.O. CAVA —*Macabeo varieties, Chardonnay, Xarel·lo, Parellada and Pinot Noir.*

JUVE CAMPS R.F. € 26

D.O. CAVA —*Macabeo, Xarel·lo and Parellada*—
36 months in the bottle.

AGUSTÍ TORELLO
BRUT NATURE G.R. 35 €

D.O. CAVA —*Xarel·lo, Parellada and Macabeo*—
Aging for a minimum of 30 months.

FRANCE

TAITTINGER CHAMPAGNE € 70

—*Chardonnay and Pinot Noir*—
Aged for 3-4 years.