

N I B B L E S , T A P A S A N D S M A L L P L A T E S T O S H A R E

ANDALUSIAN-STYLE CALAMARI with Raz Al Hanout mayonnaise	7,75
PLATTER OF IBERIAN HAM crystal bread, freshly spread with tomato (100g)	15,95
AUBERGINE FRITTERS with sugarcane honey	4,95
JAPANESE VEGETABLE GYOZAS with strawberry kimchi and sautéed kale	6,75
POTATO SALAD, with tuna, baby shrimp and avocado	6,90
POTATO WEDGES spicy sobrasada (pork spread) from Majorca, melted goat cheese and sugarcane honey	4,95
BABY SQUID CROQUETTES in their ink with lime mayonnaise	5,95
MINI ROAST-CHICKEN CROQUETTES with soy mayonnaise	5,75
MINI OCTOPUS WITH ONION mildly spicy and potato straws	6,95
FRIED EGGS with grilled foie	8,50
TOAST WITH TOMATO and virgin olive oil	2,50

LET'S START WITH

GRILLED GARDEN VEGGIES with romesco sauce	7,95
CAESAR SALAD with chicken, Romaine lettuce, parmesan, crispy bacon and Caesar sauce	7,95
CREAMY GOAT'S CHEESE SALAD with young leaves, grilled red peppers and nuts	7,75
RAW COURGETTE (thin slices of courgette with pesto, Parmesan and toasted hazelnuts)	6,20
CORDOBA-STYLE SALMOREJO with strawberry tartare and mini-mozzarella	5,95
TRUFFLE-SCENTED BURRATA with marinated cherry tomatoes, olive oil and crisp flatbread	8,95
GREEN SALAD with hard-boiled egg, tuna flank in olive oil and seasonal greens	5,95
MEDITERRANEAN VEGETABLES GRILLED on hot coals with Cantabrian anchovies and black olive tapenade on crispy bread	7,75
BRAISED BEEF CARPACCIO with Sicilian toast, parmesan shavings, olive oil and special sauce	8,70

RICE AND PASTA

CLASSIC MEAT CANNELLONI with confit porcini bechamel	7,95
MEAT AND SEAFOOD PAELLA (Min. 2 people. Price per person)	11,45
BLACK RICE WITH CUTTLEFISH in its own ink (Min. 2 people. Price per person)	11,95
TRUFFLED LINGUINI with egg yolk emulsion and Iberian ham	7,85
FIDEUA NOODLES, fisherman style, with aioli (Min. 2 people. Price per person)	10,45
MEZZI RIGATONI WITH BOLOGNESE SAUCE, melted Provolone and thyme	8,50
TRUFFLED PORCINI MUSHROOMS RISOTTO and Parmesan cheese	10,75

F I S H

PAN-FRIED SALMON FILLET with parisienne potatoes, green asparagus	12,75
HONEY-AIOLI GLAZED CATALAN STYLE SALT COD with creamed spinach, raisins and pine nuts	11,95
ROSEMARY-CONFIT OCTOPUS with Vera paprika and creamy parmentier	12,45
COD FILLET with traditional vegetable ratatouille, olives, crispy onions and aioli	11,95
TUNA TATAKI WITH CREAMY AVOCADO fresh fennel salad and teriyaki sauce	10,95
GRILLED SQUID WITH SAUTÉED BLACK BOTIFARRA SAUSAGE, onion confit and crispy nori seaweed	11,50
GRILLED SALMON CUBES with black tempura, wasabi mayonnaise and stir-fried veggies	12,95
BAKED GILT-HEAD BREAM with green-garlic oil, smoky paprika and sherry wine vinegar	13,40

M E A T

PORK TENDERLOIN with five-peppercorn blend, creamy demi-glace and chips	10,75
MATURE BEEF ENTRECOTE aged 21 days with chips and Padron peppers	13,95
DUCK LEG CONFIT with cinnamon-scented parisienne potatoes	11,55
TENDER BEEF STEAK with arugula, roasted onion, balsamic vinegar and Parmesan	11,95
TIKKA MASALA CHICKEN with sautéed rice	9,45
CHICKEN FILLET WITH HERBS avocado, balsamic tomatoes and onion	8,95
IBERIAN PORK with morel stew and sautéed gnocchi	14,75
BEEF TENDERLOIN with Parisienne potatoes and green asparagus	19,95

If you have any intolerance or food allergies, please advise any member of the staff

S O M E T H I N G S W E E T T O F I N I S H

LA FONDA BROWNIE served with vanilla ice cream and a cloud of whipped cream	4,95
CREMA CATALANA with caramel ice-cream and “pets de monja” (catalan cookies)	4,75
CRÊPE WITH VANILLA ICE CREAM whipped cream, strawberries, caramel cream and a hot chocolate sauce	5,95
CHOCOLATE IN TEXTURES (chocolate ganache, chocolate truffle, chocolate ice-cream, chocolate sponge and hot chocolate sauce)	4,95
TIRAMISÚ with crispy coffee bits	4,95
HOTEL MARKET SUNDAE with crema Catalana, dark chocolate ice-cream, chunks of chocolate cake, whipped cream and crumble topping	5,25
FRUIT SALAD and cacao crispies	4,45
ASSORTED ICE CREAMS AND SORBETS	4,45
HAZELNUT COULANT with dark chocolate ice-cream and macadamia nut cloud	5,50