

# Menu

## Starters

SCALLOP “SALPICON” WITH AVOCADO ICE CREAM AND CORAL POWDER OF SCALLOP 34€  
(Scallop from Dieppe in Normandy)

PRAWN “ASPIC” WITH SEA URCHIN CREAM “VIA VENETO” STYLE 42€

CARPACCIO OF “VITELLO TONNATO” WITH CONSOMMÉ GELÉE OF CECINA (dried beef) 38€  
(Beef fillet “rubia gallega” in carpaccio, vitello tonnato sauce)

“LEMON FISH” SALAD WITH FARMER’S CHERRY TOMATOES SEMI DRIED WITH BASIL SORBET 34€  
(Cocktail “Virgin Mary” with tomato water; cured lemon fish with garum)

SCAMPI AND SHRIMP TARTARE WITH WALDORF SALAD AND CELERY SORBET 48€

VIA VENETO SPANISH OMELETTE 56€  
(New version of our omelette: with streaky bacon and Imperial Golden Caviar)

PEAS FROM EL MARESME WITH “PANNA COTTA” OF ROASTED ONION AND BLACK TRUFFLE 42€

OUR CANNELLONI STUFFED WITH PRAT FREE-RANGE CHICKEN “POTA BLAVA” 28€

“COULANT” OF ARTICHOKEs WITH CHEESE AND BLACK TRUFFLE 38€

FISH SOUP WITH BRIOCHE OF SAFFRON AND “ROUILLE” 38€  
(Bouillabaisse with jig-caught squid, shrimps from Palamós, mussels and black scorpion fish)

## Fish

LOBSTER WITH CARDINAL SAUCE 54€  
(With penne stuffed with lobster and iberian shoulder, cardinal sauce in Barcelona style)

RED TUNA BELLY “FRICANDO” FROM L’AMETLLA DE MAR 46€  
(stewed Tuna in traditional catalonian style with mushrooms “carreretes” and “trompetas de la mort”)

“ROMESCADA” OF SCORPION FISH WITH WHITE KIDNEY BEAN 42€  
(Scorpion fish and romesco stew)

SMALL CUTTLEFISHES CHARCOAL-GRILLED WITH BLACK RICE AND CITRUS ALLIOLI 38€

SEA BASS CHARCOAL-GRILLED WITH AUBERGINE AND “HOIDIN” SAUCE 46€

## Meat

PIGEON “WELLINGTON” 42€  
(Cannelloni of spinachs cream)

BRIOCHE OF IBERIAN “JOSELITO” PORK TENDERLOIN ROASTED WITH SPROUTS AND WILD ASPARAGUS 38€  
(Seasonal sprouts of vegetables)

BRESSE “COQUELETTE” CHICKEN IN TRUFFLE “BLANQUETTE” SAUCE 42€  
(Stewed and poached chicken in blanquette sauce with mushrooms)

THE THREE BEEF FILET WITH THREE SAUCES 46€  
(Our historical dish version)

CHARCOAL-BROILED KID GOAT CHOPS WITH SOUFFLÉ POTATOES 46€

ROASTED DUCK IN ITS OWN JUICE “A LA PRESSE” (pressed) (min. 2 pers.) 48€ p.p.  
(In two services with corn gnocchis, foie bechamel and noissette endive)  
(Our greatest classic since 1967)

Prices with VAT included