

TAPAS

El vermutero: potato crisps, anchovies, anchovies in vinegar and espinaler sauce.....	8,5€
Our "Bravas", (<i>potatoes with different sauces</i>).....	4,9€
<ul style="list-style-type: none"> - Alioli and bravo tomato (spicy sauce) - Chipotle mayonnaise - Gorgonzola cheese sauce and walnuts 	
Nachos: corn tortilla chips pico de gallo, melted cheese, piccalilli from #ParcAgrari and pickled jalapeño pepper.	6,9€
Falafel, carrot hummus, yogurt vinaigrette, mint and cucumber	8,8€
La Rusa, (<i>Spanish potato salad</i>) with bread sticks, olives and pickles.....	6,5€
Parmigiana, roasted aubergine and provolone cheese, cane honey syrup, seeds and bread toasts.....	6,2€
Tempura of vegetables from #ParcAgrari and teriyaki sauce.....	7,9€
Croquettes (5 units)	
- Pota Blava (<i>special native chicken from el Prat</i>)	6,9€
- Goat cheese and walnuts	6,8€
- Cod fish.....	7,1€
Our escalivada (<i>catalan grilled cold vegetables</i>): with anchovies in vinegar and black olive sauce.....	7,9€
Cuscus with sesonal vegetables, goat cheese, toasted almonds and baked apple	8,5€
Fresh squid Andalusian style (<i>crispy fried squid</i>) alioli sauce and salicornia herbs.....	8,9€
Comarea Fried Chicken: coated chicken with Japanese panko bread crumbs with teriyaki sauce	7,8€
Pota Blava (<i>special native chicken from el Prat</i>) cannelloni: zucchini dices from #ParcAgrari	8,2€
Pá amb tomàquet (<i>toasted bread with hanging tomato and EVOO</i>).....	2,5€

SALAD BOWLS

Base of lettuce mix from Parc Agrari, seeds mix and sourdough bread croutons

* La Verde & Cabra, spinaches, rocket, warm goat cheese, raisins, walnuts and quince jelly vinaigrette	8,9€
* Mix de arroces, cucumber pickle, carrot, wakame, tuna fish and sweet & sour vinaigrette	9,5€
* Quinoa, carrot, hummus, mushrooms and feta cheese or tofu	9,5€
* Burrata, pesto and mix of tomatoes	8,9€

CON UN PAR!

Eco fried eggs, potatoes from #ParcAgrari and...

* Ratatouille from #ParcAgrari farming area.....	8,9€
* Chistorra eco from Cal Fusteret (<i>Catalan chorizo sausage</i>).....	9,2€
* Squid cooked in onion.....	9,5€



WOKS

Stir fried noodles with seasonal vegetables froml #ParcAgrari, teriyaki sauce, sesame seeds & oil and peanuts

- * **Vegetal**, with poached egg 0Km.....10,8€
- * **Pollo**: chicken in small dices with yellow bell pepper10,8€

AL PAN, PAN

“Brioche Preñado

- * **Cochinita pibil**: with Duroc pulled pork roasted at low temperature, Mexican style8,9€
- * **Bolo do Mar**: with squid cooked in onions and green coriander mojo mayonnaise sauce.....8,9€
- * **El Veganito**: with vegan Majorcan sobrasada, hummus, aubergine, spinach and cane honey syrup.....8,9€

Choose your BURGUER with your favourite protein: Eco beef or Eco chicken Veggie burger.

- * **La Clásica**: Mix of lettuce, bacon, cow cheese and caramelized onion 9,5€
- * **La Trufada**: Mix of lettuce, cow cheese, mushrooms, fried egg and tartufata sauce.....10,3€
- * **La Cabrita**: Mix of lettuce, goat cheese and caramelized onion ·9,8€
- * **La Cabróna**: Mix of lettuce, pico de gallo, jalapeños and chipotle sauce9,5€
- * **La Marquesa**: Mix of lettuce, hummus, pickles and feta cheese or vegan cheese9,8€

All of our bread is made by FORN GIL, traditional artisan bakers since 1956