



Platillos de temporada

* Vegetables gyozas- *homemade*- with green curry sauce (1,5,6,11) 7,9€

* Crispy Cochinita Pibil rolls, and seasonal vegetables (5 units) 8,9€ (1,6,11,12)

* Sweet potato timbale with mushrooms, calçots tempura & KMO poached egg 8,5€ (1,3,11)

* Strudel made with botifarra Eco (Catalan sausage) cooked in calçots (catalan sweet Onion) 8,9€ (1,11)

* Pumpkin gnocchi with truffled carbonara sauce 9,2€ (1,3,7)

* Cuscus with seasonal vegetables, goat cheese, toasted almonds and baked apple 8,5€ (1,7,8,11)

* Pulpo gallego: Galician octopus with smashed potato & spinach with padrón pepper and piquillos pepper's creamy sauce 14,5€ (2,13)

* Cod fish confited, spicy garlic oil, quince & artichoke chips 14,2€ (4,8)

* Abanico Ibérico (highly marbled iberian pork cut), potato with confited calçots (catalan sweet onion) and green mojo (coriander sauce) 12,4€

* Galician matured beef tataki with Oporto sauce 13,9€ (12)



COMARCA



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