

PAELLAS & RICES

♥ ⊗ **VEGETARIAN PAELLA** from Maresme with spinach, mushrooms, green beans, sweet potato and zucchini 21

⊗ **MEAT PAELLA** from Tibidabo with ribs, Catalan sausage, bood sausage, spinach and green beans 23

⊗ **SEAFOOD PAELLA** from Mediterranean with red prawn, langoustine, cuttlefish, clams and mussels 25

⊗ **SEAFOOD AND MEAT PAELLA** with langoustine, cuttlefish, clams, mussels, ribs, Catalan sausage and chicken 26

CARMEN'S FIDEUA (noodles paella) with red prawn, langoustine, cuttlefish, clams and mussels 23

⊗ **BLACK RICE** with cuttlefish, clams, mussels and cod with garlic confit alioli 24

⊗ **SOUPY RICE LOBSTER** 32

Our paellas are made with homemade fish broth cooked over low heat with monkfish heads, prawns, mantis shrimps, rock fish, organic vegetables and the best rice from the Ebro Delta

T-BONE MENU

For 2 people

STARTERS FOR SHARING

Veal chistorra roasted on grill

Free range scrambled eggs with potatoes and Iberian ham

MAIN COURSE FOR SHARING

T-Bone 1kg Simmental beef aged matured 40 days

DESSERT FOR SHARING

French toast XXL with Catalan cream

DRINK

Ladrón de Manzanas cider

65 per person

FOR KIDS

Till 12 años

♥ Macaroni with tomato sauce 11

Iberian ham croquettes with french fries 11

⊗ Catalan sausage with white beans 11

Battered chicken breast with french fries 11