TAPAS MOT



APPETIZERS	CHIPS potatoes OLIVES stuffed with anchovies Marinated MUSSELS Natural COCKELS or with our homemade sauce ANCHOVIES in vinegar (8 fillets) Homemade chicken and ham CROQUETTES Homemade roasted beef CROQUETTES KATAFI PRAWN with red curry mayonnaise	1.80 2.50 4.10 8.10 7.10 2.00/u 2.25/u 3.00/u
TO SHARE	The "BRAVAS" potatoes with two sauces CRISPY CHICKEN with honey and mustard sauce Can Xicoy House's CHEESE with spices oil and with toasts IBERIAN HAM shavings with tomato-rubbed coca bread Foie gras TERRINE with pistachio base SCRAMBLED EGGS with potatoes and Iberian ham Steamed DELTA MUSSELS CALAMARI rings in Andalusian style STEAK TARTAR Brioix BAO BREAD with candied bacon, red curry mayonnaise and onion	5.40 7.50 7.50 14.70 15.50 7.50 10.30 15.50 12.50 5.60/u
SALADS	SALAD with candied artichokes, ham shavings and frozen shallots Tomato SALAD with tuna, onion and black olives XATONADA with black olives and romesco	11.50 12.00 13.50
ARENYS'S PRAWNS	PRAWNS of Arenys with tender garlic	21.50
MAINS	COD au gratin with quince alioli, apple graten and black sausage HAKE with green sauce and mussels Grilled OCTOPUS with potato cream and red pepper oil Big BEEF HAMBURGUER with foie gras, apple and caramelized onion GRILLED IBERIAN pork steak DUCK CONFIT with port sauce, reduction of pears to wine and apple compote	15.00 5.00 19.50 13.00 13.50 12.50

Portion of homemade spelt bread, 1.80 Allioli, 1.00 Coca toast with tomato and virgin olive oil, 2.75 Mustard, 1.00

SWEET MOMENTS (6.50€)

COTTAGE CHESSE (Mató) with walnuts and honey
Bailey's TRUFFLES (chocolate balls)
Homemade chocolate "Coeur de Guanaja" ICE CREAM
Homemade rum ICE CREAM with raisins
Spicy PINEAPPLE soup with coconut ice cream
Chocolate MOUSSE with caramel
Chocolate and hazelnuts BROWNIE with raspberries sorbet