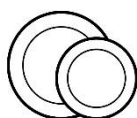


# TAPAS MOT



## APPETIZERS

CHIPS potatoes	1.80
OLIVES stuffed with anchovies	2.50
Marinated MUSSELS	4.10
Natural COCKELS or with our homemade sauce	8.10
ANCHOVIES in vinegar (8 fillets)	7.10
Homemade chicken and ham CROQUETTES	2.00/u
Homemade roasted beef CROQUETTES	2.25/u
KATAFI PRAWN with red curry mayonnaise	3.00/u

## TO SHARE

The "BRAVAS" potatoes with two sauces	5.40
CRISPY CHICKEN with honey and mustard sauce	7.50
Can Xicoy House's CHEESE with spices oil and with toasts	7.50
IBERIAN HAM shavings with tomato-rubbed coca bread	14.70
Foie gras TERRINE with pistachio base	15.50
SCRAMBLED EGGS with potatoes and Iberian ham	7.50
Steamed DELTA MUSSELS	10.30
CALAMARI rings in Andalusian style	15.50
STEAK TARTAR Brioix	12.50
BAO BREAD with candied bacon, red curry mayonnaise and onion	5.60/u

## SALADS

SALAD with candied artichokes, ham shavings and frozen shallots	11.50
Tomato SALAD with tuna, onion and black olives	12.00
XATONADA with black olives and romesco	13.50

## ARENYS'S PRAWNS

PRAWNS of Arenys with tender garlic	21.50
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## MAINS

COD with salty orange toffee and cauliflower cream	15.00
Red Balfegó tuna TATAKI	14.50
Grilled OCTOPUS with potato cream and red pepper oil	19.50
Arenys SAND EELS	14.00
Big BEEF HAMBURGUER with foie gras, apple and caramelized onion	13.00
GRILLED IBERIAN pork steak	13.50
DUCK CONFIT with port sauce, reduction of pears to wine and apple compote	12.50

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

Allioli, 1.00  
Mustard, 1.00

## SWEET MOMENTS (6.50€)

Bailey's and chocolate TRUFFLES (chocolate balls)  
Homemade chocolate "Coeur de Guanaja" ICE CREAM  
Apple TATIN with vanilla ice cream  
COTTAGE CHEESE with walnuts and honey  
Homemade tiramisu ICE CREAM  
Mango and passion fruit PANNACOTTA  
Caramelized BANANA with mascarpone cream  
Chocolate and hazelnut BROWNIE with vanilla ice cream

INFORMATION REGARDING ALLERGY AND INTOLERANCE  
FOOD. For your safety, if you are allergic or intolerant to any  
food, please consult the staff for processes for different  
dishes.\*\* All our desserts and our dishes are prepared  
by us

\*Consult with the staff if you are allergic or intolerant to any food  
\*VAT included  
\*Skybar prices +25%