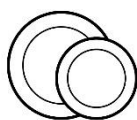


# TAPAS MOT



## APPETIZERS

CHIPS potatoes	2.00
OLIVES stuffed with anchovies	2.90
Marinated MUSSELS	5.00
Natural COCKELS or with our homemade sauce	9,75
ANCHOVIES in vinegar (8 fillets)	8.00
Homemade chicken and ham CROQUETTES	2.50/u
Homemade roasted beef CROQUETTES	2.60/u
CROQUETTES of "heura", apple, coconut and curry (veg)	1.70/u
KATAFI PRAWN with red curry mayonnaise	3.50/u

## TO SHARE

The "BRAVAS" potatoes with two sauces	6.00
Crispy chicken FINGERS with honey and mustard sauce	8.50
Can Xicoy House's CHEESE with spices oil and with toasts	8.50
IBERIAN HAM shavings with tomato-rubbed coca bread	16.00
ASSORTMENT of Iberian sausages with tomato-rubbed coca bread	16.00
Foie gras TERRINE with pistachios	17.00
SCRAMBLED EGGS with potatoes and Iberian ham	8.50
Steamed DELTA MUSSELS	11.50
CALAMARI rings in Andalusian style	16.50
STEAK TARTAR Brioix	14.00
BAO BREAD with candied bacon, red curry mayonnaise and onion	6.50/u

## SALADS

SALAD with burrata cheese, tomato and homemade pesto rosso	13.50
Tomato SALAD with tuna belly, tender onion and olives	14.50

## ARENYS'S PRAWNS

PRAWNS from Arenys with tender garlic	23.50
Grilled Medium PRAWNS from Arenys	28.50

## MAINS

MARINATED MACKEREL dish with strawberry ceviche	8.50
Low temperature cooked COD with spinach sauce and Chashu bacon	17.00
Red Balfegó tuna TATAKI	17.00
Grilled OCTOPUS with potato cream and red pepper oil	21.00
Big BEEF HAMBURGUER with foie gras, apple and caramelized onion	14.50
Iberian SECRET pork steak grilled in a Josper	19.00
DUCK CONFIT with port sauce, reduction of pears to wine and apple compote	14.00
LAMB grilled in a Josper	15.00
Beef 1kg "dry aged" T-BONE STEAK	50.00

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)  
Apple TATIN with vanilla ice cream  
Hazelnuts COULANT  
Chocolate ICE CREAM with liquor cream  
COTTAGE CHEESE with walnuts and honey  
CAKE Banoffee with banana, caramel and mascarpone  
MOUSSE of "Guanaja" dark chocolate with strawberries

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%