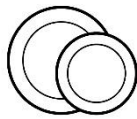


TAPAS MOT



APPETIZERS

CHIPS potatoes	2.00
OLIVES stuffed with anchovies	2.90
ASSORTMENT of olives and pickles	3.90
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 toasts	8.50
IBERIAN HAM shavings with tomato-rubbed coca bread	16.00
ASSORTMENT of Iberian sausages with tomato-rubbed coca bread	16.00
FRIED EGGS with potatoes and Iberian ham	9.75
Steamed DELTA MUSSELS	11.50
CALAMARI rings in Andalusian style	16.50
STEAK TARTAR Brioche	14.00
Beef shoulder BRIOCHE with maó cheese	11.80
Chicken WINGS macerated with curry and coconut, cooked on the grill	8.90
BAO BREAD with sous vide pork belly, red curry mayonnaise and onion	6.50/u

SALADS

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

ARENYS'S PRAWNS

PRAWNS from Arenys with tender garlic	23.50
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MAINS

COD with mushroom cream and crispy bacon	17.00
Red Balfegó tuna TATAKI	17.00
Grilled OCTOPUS with potato cream and red pepper oil	21.00
BEEF HAMBURGUER with foie gras, apple and caramelized onion	14.50
Iberian SECRET pork steak grilled in a Josper	18.00
DUCK CONFIT with Port sauce	14.00
Lamb CHURRASCO barbecued in the Josper with rosemary and pistachio	17.80
Beef 1kg "dry aged" RIB EYE 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 (10 minutes)
Hazelnuts COULANT
COTTAGE CHEESE with walnuts and honey
Chocolate ICE CREAM with orujo liquor
BROWNIE with pistachio ice cream
Catalan CREAM (crème brûlée)

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%