

TAPAS MOT

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

APPETIZERS

CHIPS potatoes	2.00
OLIVES stuffed with anchovies 6	2.90
ASSORTMENT of olives and pickles 4	3.90
Marinated MUSSELS 4,7	5.00
Natural COCKELS or with our homemade sauce 4,7	9,75
ANCHOVIES in vinegar (8 fillets) 4,6	8.00
Homemade chicken and ham CROQUETTES 1,2,3,4,8	2.50/u
Homemade roasted beef CROQUETTES 1,2,3,4,8,10	2.60/u
CROQUETTES of "heura", apple, coconut and curry (veg) 1	1.70/u
KATAFI PRAWN with red curry mayonnaise 1,2,4,6,9	3.50/u

TO SHARE

The "BRAVAS" potatoes with two sauces 1,2,4,5	6.00
"Las Lander" FRENCH FRIES with meat and melted cheese 1,3,4,8	12.30
Crispy chicken FINGERS with honey and mustard sauce 1,2,12	8.50
Can Xicoy House's CHEESE with spices oil and toasts 1,3	8.50
IBERIAN HAM shavings with tomato-rubbed coca bread 1	16.00
ASSORTMENT of Iberian sausages with tomato-rubbed coca bread 1	16.00
FRIED EGGS with potatoes and Iberian ham 1,2	9.75
Steamed DELTA MUSSELS 4,7	11.50
CALAMARI rings in Andalusian style 1,6,9	16.50
STEAK TARTAR Brioche 1,2,3,4,6,8,10,11,12	15.80
Beef shoulder BRIOCHE with maó cheese 1,2,3,4,8	13.50
Grilled Chicken WINGS macerated with curry and coconut (15 min) 4,11	8.90
BAO BREAD with sous vide pork belly, red curry mayonnaise and onion 1,3,4,6,10,11	6.50/u

SALADS

SALAD with burrata cheese, smoked sardine, persimmon, nuts and basil oil 4,5,6	14.50
SALAD with candied artichokes, Iberian ham and pomegranate	14.50

ARENYS'S PRAWNS

PRAWNS from Arenys with tender garlic 4,9	23.50
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MAINS

COD cooked at low temperature with pesto rosso and confit artichoke 2,6	17.00
Red Balfegó tuna TATAKI 1,2,4,6,10,11	17.00
Grilled OCTOPUS with potato cream and red pepper oil 3,9	21.00
BEEF HAMBURGUER with foie gras, apple and caramelized onion 1,2,3,4	16.20
Iberian SECRET pork steak grilled in a Josper 1	18.00
DUCK CONFIT with Port sauce 1,4,8	16.00
Lamb CHURRASCO barbecued with rosemary and pistachio 1,4,5	17.80
Beef 1kg "dry aged" RIB EYE STEAK 1	55.00

SWEET MOMENTS (6.50€)

Bailey's and chocolate TRUFFLES (chocolate balls) 3,4	
Apple TATIN with vanilla ice cream (10 minutes) 1,2,3	Allioli, 2 - 1.00
Nougat COULANT 2,3,5	Mustard, 12 - 1.00
COTTAGE CHEESE with walnuts and honey 3,5	Portion of homemade spelt bread, 1 - 2.00
Chocolate ICE CREAM with orujo liquor 2,3,4	Coca toast with tomato and virgin olive oil, 1 - 2.75
PEARS in wine with vanilla ice cream 3,4	
Caramelized PINEAPPLE with coconut ice cream 3	

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

Allergens:
 1 Gluten, 2 Eggs, 3 Dairy, 4 Sulfites, 5 Nuts, 6 Fish, 7 Sea Food,
 8 Celery, 9 Crustaceans, 10 Soy, 11 Sesam, 12 Mustard