
FOR SHARING

- "Pan de Cristal" with tomato and salt crystals
3,50€
- Acorn-fed Iberian ham
21,00€
- Potatoes with mildly spicy "romesco"
7,00€
- Beef sirloin carpaccio with charcoal oil and Parmesan crackers
15,00€
- Grilled octopus, pumpkin and roasted garlic mayonnaise
21,00€
- Traditional 'Cocido' croquettes
1,50€ / ud
- Crab croquettes breaded in romesco coating
2,00€ / ud
- Vegetable tempura with roasted tomato confit
10,50€
- Anchovies D.O. Santoña
10,50€

SALADS

- Bistrot Cesar Salad
13,00€
- "Balfegó" tuna salad, ponzu sauce and wild
15,00€
- Burrata with roasted tomatoes, fresh basil and pine nuts
14,50€

STARTERS

- "Huevos rotos" - Spanish broken eggs with foie
9,50€
- Eggs Benedictine with smoked ham
9,50€
- Beef jerky with sautéed pine nuts, fresh oregano and Parmesan
16,00€
- Sautéed seasonal mushrooms and foie
16,50€
- Wok with veal, shitake mushrooms and vegetables
11,00€
- Grilled vegetable Gyozas & Kimchee
9,00€
- Norwegian lobster and squid risotto
15,00€
- Vegetarian curry with Heura and basmati rice
15,00€

SANDWICH AND BURGERS

INFINITUM club sandwich

11,50€

The Lakehouse Montecristo sandwich

11,50€

Angus burger, crispy pork and cheddar sandwich

18,00€

Crispy free-range chicken burger

16,00€

Vegan burger with roasted vegetables

15,00€

Pastrami, onion, "Ancienne" mustard and rocket sandwich

11,00€

Iberian ham sandwich

8,00€

Tortilla sandwich

6,00€

Dried sausage sandwich

5,00€

Tuna sandwich with Manchego cheese

7,00€

FRESH PASTA

Egg neapolitan macaroni

Bolognese / Carbonata / Seasonal mushrooms

14,00€

Egg tagliatelle

Bolognese / Carbonata / Seasonal mushrooms

14,00€

FISH

Grilled salmon lacquered with soy with vegetable wok

16,00€

Longline hake in tempura with plankton mayonnaise

18,00€

Baked croaker with green asparagus

18,50€

MEATS

Grilled beef tenderloin and spiced potatoes

22,50€

Mature beef entrecôte, artichoke and porcini

18,00€

Iberian pork, parmentier, saffron under smoke

16,00€

DESSERTS

Artisan ice cream

4,50€

Hazelnut cake with red berries and white chocolate

6,00€

Pear tartare with pomegranate, citrus and pecorino cheese

5,50€

Baileys French toast

6,00€

Chocolate mousse

6,00€

Mascarpone cheesecake with peach confit tartar

5,50€

We have bread and pasta for celiacs.

For information on allergens, please refer to our staff.

RED

- Bancal del Bosc, Montsant **16,00€**
Terrer d'Aubert, Tarragon **20,00€**
Clos de l'Obac Usatges, Priorat **28,00€**
Malasenda Crianza, Ribera **16,50€**
Finca Resalso, Ribera **17,00€**
Francisco Barona, Ribera del Duero **29,50€**
Pago de Capellanes Crianza, Ribera del Duero **32,00€**
El Rincón de los Enebros, Rioja **18,00€**
Viña Tondonia Reserva, O.C. Rioja **35,00€**
Roda Reserva, O.C. Rioja **39,00€**

WHITE

- El Vigia, Verdejo Rueda **15,00€**
Prohom Conceptia Eco, Terra Alta **15,50€**
Bancal del Bosc Blanc, Montsant **16,00€**
De Muller Chardonnay, Tarragona **17,00€**
Pazo de Rubianes, Rias Baixas **21,50€**

ROSÉ

- Born Rosé Barcelona Organic **16,00€**
Gramona Mart, Penedès **18,00€**

CAVA

- Mestres Coquet Gran Reserva Brut Nature **24,00€**

CHAMPAGNE

- Veuve Cliquot **55,00€**

BY THE GLASS

- Wine by the glass **3,50€**
Corpinnat Torelló Brut Reserva **4,00€**