

OUR MENU

TO SHARE

Iberic “bellota” ham with cristal bread	26,00€
Tomato, tuna belly, and pepper salad	12,50€
Marinated salmon steak smoked at the minute	25,00€
Vertical matured veal tartar	18,50€
Anchovies from the Cantabrian Sea 00	14,00€
Balfegó tuna tiradito with truffle mayonnaise and pickled red onion	14,00€
Red prawn carpaccio	18,50€
Sirloin carpaccio smoked al Jospers®	16,00€
Tuna belly potato salad with “blown” bread	13,50€
Fried jig-caught squid	12,00€
Mussels al Jospers®	9,80€

OUR RICES

Seafood paella	16,50€
Fideuá with alioli	15,50€
Creamy lobster rice	24,50€
Country chicken paella	14,00€
“Señoret” paella with peeled seafood	18,00€

RICE AL JOSPER®

Iberian porc, vegetables and mushrooms	14,00€
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DIVINE FIRE

MEATS

Aged sirloin 350g	22,00€
Veal tenderloin 180g	22,00€
Iberian porc with ancienne mustard alioli and figs	19,00€
21 days aged galician beef T-bone steak 700g	35,00€

FISH

A different octopus	24,00€
Megrim al Jospé®	25,00€
Cod confit with rosemary oil	16,00€
Braised hake with piquillo peppers, txacoli wine and spring onions	19,00€
Sole with leek, mushrooms and its bone	22,00€

WE HAVE WILD FISH. Ask the waiter for suggestions of the day.

DESSERT

Cheesecake	5,50€
Love chocolate	7,00€
Warm almond cake with meringue milk ice-cream	7,00€
Our fruit salad	6,50€
Artisan ice-cream	6,00€

CHILDREN'S MENU

Rigatone bolognese, pan-fried chicken, drink and ice-cream	14,00€
Rigatone bolognese, roman style hake, drink and ice-cream	14,00€

CELLAR

CAVA

Parxet Brut Reserva (Do Cava)	21,00€
Ars Collecta Blanc De Blancs (Do Cava)	27,00€
Titiana Pinot Noir (Do Cava)	26,00€

WHITE WINE

La Charla Verdejo DO Rueda	17,00€
Brunus DO Montsant	21,00€
Lencís DO Empordà	18,00€
Pazo Leiras Albariño DO Rías Baixas	20,00€
Pazo De Rubianes Albariño DO Rías Baixas	21,50€
Prohom Conceptia, DO Terra Alta	€
De Muller Chardonay, DO Tarragona	17,00€
Bancal Del Bosc, DO Montsant	16,00€

ROSÉ WINE

Abadia De Poblet (Do Conca De Barberà)	24,00€
Born Rose, Barcelona	16,00€

RED WINE

El Pispá (Do Montsant)	18,00€
Intramurs (Do Conca De Barberà)	17,00€
Paramos De Ribera (Do Ribera Del Duero)	16,00€
Austum Eco (Do Ribera Del Duero)	20,00€
La Vicalanda Viñas Viejas (Do Rioja)	27,00€
Scala Dei Prior (Do Priorat)	30,00€
Clos De L'Obac Usatges, Priorat	28,00€
Francisco Barona, Ribera	31,00€
Pago De Los Capellanes, Ribera	32,00€
Roda Reserva, Rioja	39,00€
Viña Tondonña Reserva, Rioja	35,00€

ON THE CUP

Wine per cups	4,00€
Corpinnat Torelló Brut Reserva	4,50€

MENU

TO SHARE

Tomato, tuna belly, and pepper salad

Fried jig-caught squid

Mussels al Josp^{er}®

MAIN COURSES to choose from

Charcoal grilled aged sirloin tataki

Sole with leek, mushrooms and its bone

Iberian porc, vegetables and mushrooms al Josp^{er}® (2 pax minimum)

DESSERT to choose from

Fruit carpaccio with mango ice cream

Brownie with hazelnut ice cream

CELLAR

Bancal de Bosc red/white DO Montsant

Water and sodas, water

Coffe and infusions

Cava Ars Collecta

45,00€ (VAT included)