



## TAPAS!

- \* Bravas with *chipotle* mahonnaise · 2,9€ - 4,9€
- \* Bravas with *alioli* and tomato *bravo* · 2,9€ - 4,9€
- \* Potatoes with red pepper mojo and green coriander mojo (hot sauce typical of the Canaries) · 3,5€ · 5,5€
- \* Tempura courgette and aubergine with cane honey · 7,9€
- \* Tapa Vermut (Chips, anchovies, European anchovies, olives and Espinaler sauce · 8,9€
- \* Nachos with cheese & pico de gallo (mexican salad made with vegetable and fruits) · 4,9€
- \* Pakora (fritters made with chickpeas, courgette, cucumbers and mint) · 8,9€
- \* Salt cod fritters with tomato marmelade · 8,9€
- \* Provolone casserole and tomato preserve salad · 6,5€
- \* Fried anchovies cone · 7,9€
- \* Squid cone · 8,9€
- \* Potatoes, egg and ecological sausage · 7,9€
- \* Croquettes: 5 units: 7,9€    3 + 3: 8,9€
  - Pota Blava (chicken native) · Mushrooms · Cheese and zucchini

## COOL!

- \* Gazpacho with vegetables from our garden · 4,5€
- \* A cold soup made of tomato with boiled egg · 5,9€
- \* Escalivada (catalan roasted vegetables) focaccia with anchovies and olivada (black olive spread) · 9,9€
- \* Russian salad · 6,9€
- \* El Trio #Lalala: hummus, Russian salad and roasted vegetables · 9,9€

## SALADS! 7,9€

Our homegrown mixed lettuce leaves, grated carrots, muesli, croutons, extra virgin olive oil

- \* CèNTRIC: Chicken, apple, muesli and almond vinaigrette
- \* Egea: warm goat cheese, croutons, blueberries and mustard vinaigrette
- \* Cesar: Emmental, fried bacon, croutons, parmesan with yogurt vinaigrette
- \* Greek: Feta, muesli, sun-dried tomato and basil vinaigrette
- \* *Burrata* with tomatoes: our burrata with tomatoes and pesto · 10,9€

## BURGERS! 8,5€

- Organic beef from “el Berguedà”

\* GASTRO: lettuce, tomato, caramelized onions and goat cheese

\* CLASSIC: lettuce, tomato, bacon & cheese

\* MEXICAN: lettuce, tomato, red onion, *pico de gallo* and chipotle mayonnaise.

\* MARRAKECH: lettuce, tomato, hummus and roasted aubergine

\* TARTUFATA: Lettuce, mushrooms, ecological cow cheese and tartufata sauce · 9,5€

\* VEGETARIAN: As you prefer! (Cèntric, Classic, Mexico, Marrakech)

+ potatoes: 1€ / + fried egg: 1€ / + cheese: 0,5€ / + bacon: 0,5€



## WOKS! 9,9€

Stir-fry noodles, pak choi, mushroom, spinach, carrot, red pepper, green onion and pumpkin from *Parc Agrari* farming area.

\* Vegetable: Egg, teriyaki sauce and peanuts

\* Squid: sautéed squid, green curry and peanuts

\* Chicken: Diced breast, yellow pepper and peanuts

\* Eco beef: grounded, chipotle chile and fresh coriander

## POTA BLAVA (native chicken)

\* Gyozas filled with Pota Blava (native chicken) (5 units) · 8,9€

\* Braised Pota Blava chicken stuffed aubergine, *mató* eco curd and dark honey 11,90€

\* Braised Pota Blava chicken terrine, whole wheat couscous and catalan ratatouille · 14,9€

\* Our Pota Blava chicken cannelloni · 11,9€

\* Pota Blava confit with potatoes, plums and Tarrida's vermouth · 17,9€

## PAELLA ORGANIC 13,9€

At noon. Min. 2 pax. 30 minutes

\* With Pota Blava chicken and zucchini

\* With squid and prawns

\* With cod, pepper, tomatoes and *alioli* (garlic mayonnaise)