



## TAPAS!

- \* Bravas with chipotle mayonnaise · 3,40€ - 5,40€
- \* Bravas with *alioli* sauce and tomato *bravo* · 3,40€ - 5,40€
- \* Vegetable tempura from #ParcAgrari 5,90€ - 9,50€
- \* Tapa Vermut (Chips, anchovies, European anchovies, olives and Espinaler sauce · 9,50€
- \* Nachos with cheese & “pico de gallo” (mexican salad made with vegetable and fruits) · 5,50€
- \* Melted "pata de mulo" cheese, tomatoes, pesto & bread toasts · 6,90€
- \* Fried squid with cilantro mayonnaise · 9,90€
- \* Blood sausage croquettes & spicy mayonnaise · 8,90€
- \* Fried eggs, spanish red sausage & french fries · 8,50€
- \* Croquettes: 4 units: 7,90€
  - roasted chicken, “Tarrida” vermouth & plums
  - spinach & goat cheese
  - cod & piquillo peppers
- \* Gyozas: 5 units. 9,90€
  - beef & chipotle
  - vegetables, tofu & cashews
  - Squid with kimchi mayonnaise

## SALADS! 7,9€

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

- \* CèNTRIC: Chicken, apple, muesli and almond vinaigrette
- \* EGEA: 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



## WITH THE HANDS! 9,50€ (only nights)

- Organic beef from “el Berguedà”
- \* GASTRO: lettuce, tomato, caramelized onion & goat cheese
- \* CLASSIC: lettuce, tomato, bacon & cheese
- \* MEXICAN: lettuce, tomato, red onion, “*pico de gallo*” & chipotle mayonnaise.
- \* MARRAKECH: lettuce, tomato, hummus and sweet and sour pickle
- \* PARISIEN: Lettuce, mushrooms, brie cheese & tartufata sauce
- \* VEGETARIAN: As you prefer! (CènTRIC, Classic, Mexico, Marrakech) · 7,50€  
+ potatoes: 1€ / + fried egg: 1€ / + cheese: 1€ / + bacon: 1€
- \* HOT BUTI: Organic sausage, onion, tomato chuttney & spicy radish · 9,90€
- \* BURRITO: cochinita pibil, guacamole & pico de gallo · 9,90€
- \* TACO: Aubergine tacos, hummus, mint & pickles· 8,90€

## WOKS! 9,9€

Stir-fry noodles, pak choi, mushroom, spinach, carrot, cabbage, broccoli from *Parc Agrari* farming area.

- \* Vegetal: Egg, teriyaki sauce & peanuts
- \* Squid: green curry squid & peanuts
- \* Chicken: Diced breast with yellow *ají*, and peanuts



## **#ParcAgrari LOVERS!**

- \* Our gazpacho · 4,30€
- \* Roasted aubergine with tomato chutney, basil cream & pecorino cheese · 9,90€
- \* Pakoras (fritters made with chickpeas, courgette, cucumbers and mint) · 9,50€
- \* Cherry tomato bowl with spring onion and Aragon dead olives · 6,50€
- \* 4 tomatoes tasting , AOVE "Borges Blanques" · 7,50€
- \* Andalusian-style aubergine, sugar cane honey, mint & lemon · 7,90€
- \* Courgette carpaccio, anchovy tartare & cherry tomato · 9,90€

## **PAELLA ORGANIC (At noon. Min. 2 pax. 30 minutes)**

- \* Beach squid & red shrimp rice · 15,90€
- \* Black rice with cuttlefish & beach squid · 15,90€
- \* Cod, roasted peppers & cherry tomatoes rice · 15,90€
- \* Ecological "butifarra" sausage & zucchini rice · 15,90€

## **CHILDREN · 6,50€**

- \* Fish and chips
- \* Crispy chicken + potatoes
- \* Chicken roast croquettes + macaroni
- \* Burger Organic beef from "el Berguedà" + potatoes



## DESSERTS

\* Blueberry Cheesecake · 4,50€

\* Flan of Mató (fresh cheese) A.O Pirineo with toffee & pine nuts · 4,50€

\* Artisan chocolate truffles · 4,50€

\* Chocolate brownie with vanilla ice cream & hot chocolate · 5,50€

\* Our tiramisú · 5,50€

\* Lemon pie · 5,50€

\* Ice creams · 3,50€

- Dutch cacao chocolate · Stracciatella · Yogurt with grain berries

- Tangerine · Squeezed lemon