



3 star products

oysters `amelie' from marennes

natural	5€
tsukiji with ponzu and kizame	6€
grilled Iberian	6€

imperial king crab

natural	28€/100 gr
with "real oschetra" caviar	190€
grilled	30€/100 gr

caviar from 'real caviar'

caviar oshetra tradition 30 gr.	55€
caviar oshetra tradition 100 gr.	160€

miño elvers

pil-pil on fried egg	115€
donostiarra style	110€

sobrasada 'can company'

grilled with toast and honey with fried egg from formentera	28€
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to start

iberian ham enrique tomás	22€
payoyo cheese from the Sierra of Cádiz	9€
northern anchoas with smoked butter	16€
homemade croquettes with roast chicken Catalan style / unid.	2,5€
carles abellan bikini	10€
iberian lacón galician style	14€

the vegetable garden in formentera

tomato tartar	15€
artichokes in bloom with romesco alegre	12€
grilled fennel, parmesan and green pistachio	12€
roasted eggplant with sobrasada, cheese, honey and sunflower seeds	14€
Russian salad	9€

starters to share

king crab salad	19€
king crab salad with caviar	80€
bluefin tuna in tomato and basil marinade	22€
smoked pastrami, smoked sauerkraut and homemade smoked mustard	24€
peas from maresme with formentera calamari and black sausage	34€
peas with caviar and elvers	120€
crispy Iberian suckling pig, ideal to share	24€



the formentera eggs

4 yolks fried eggs with caviar and iberian bacon	90€
fried eggs on formentera potatoes	14€
... with sobrasada de xesc reina	18€
... with Catalan sausages	16€
... with acorn-fed Iberian ham	18€

seconds to share...

clams in sherry sherry with artichokes and Iberian ham	33€
island squid with onion confit and "yellow spicy souce"	24€
grilled shredded fish with black butter, citrus and capers	26€
white fish of the day "gran muralla" with hanoi sauce	s/m
Iberian tiradito with sage and rosemary	24€
the ribs in bosam thai style	22€/400gr
grilled matured beef roast	32€
"grandma's" meatballs with fresh tomato and spaghetti	24€



VAT included in the sales price
Allergen chart available