























Allergen chart










We share?

-  Table of Iberian hams and bread with tomato
-  Cheeseboard
-  Scrambled eggs with Iberian ham shavings
-  Cod fritters
-  Home-made croquettes
-  Roman squid
-  Spicy potatoes
-  Micuit with toasts and jams







Tartare and Carpaccio

-  Salmon Tartar
-  Red shrimp carpaccio with citrus vinaigrette and black salt
-  Steak tartare
-  Beef carpaccio
-  Pig feet ingot with Pedro Ximénez reduction











To take care of yourself

-  Bread with roasted pepper and aubergine
-  Caesar salad with crispy chicken, parmesan cheese and honey mustard sauce
-  Goat curl salad with vinaigrette and nuts
-  Smoked salad with Modena vinaigrettes

From sea

-  Cod with garlic mousselinev
-  Grilled octopus
-  Cuttlefish with grilled prawns
-  Fish of the day

Rice and Noodles

-  Mushroom and parmesan risotto
-  Fideua
-  Black Rice with Shrimp
-  Seafood paella

Rice dishes are served for at least 2 people

From the field

Grilled Iberian pork

Grilled Iberian pork secreto

Chicken thigh

 Tender beef

Grilled beef entrecote

 Oxtail timbale

Shoulder of lamb at low temperature with a point of ember

Burgers

  Veal burger

(ham, fried onion, manchego cheese, tomato and lettuce)

  Chicken burger

(cereal bread, bacon, caramelized onion and goat cheese)

   Chicken toast, Gorgonzola, caramelized onion and walnuts

 Tostada de filete de cerdo con manzana y foie

4 CAMINS for Vegetarians

  Tender sprout salad with apple and walnuts

 Ensalada de quinoa, garbanzos y vinagreta de verduras frescas

  Quinoa salad, chickpeas and fresh vegetable vinaigrette

 Spinach tortellini

   Escalivada and goat cheese croquettes

  Vegetable cannelloni

Includes: dessert, bread, water and coffee.

The Desserts of 4 CAMINS

Natural seasonal fruit

  Egg custard

  Almond blancmange

   Pudding

 Panna cotta

  Catalan cream

 Cottage cheese with honey

     Homemade cakes



Gluten
Gluten

 Ous
Eggs



Mol·luscs
Molluscs

 Làctis
Dairy



Fruita seca
Nuts



Peix
Fish



Crustacis
Crustaceans



Mostassa
Mustard



E-X
Sulfites