



## Oysters

Normandier nº2 Oysters  
5,00€

3 Oysters + glass of cava  
16,50€

6 Oysters + two glasses  
of cava 29,00€

## From the garden

Classic “Ensaladilla rusa”  
from Michigan 7,50€

Seasonal tomatoes with  
tuna belly and chives  
13,50€

Burrata with roasted  
eggplant, miso vinaigrette  
and hazelnuts 13,90€

## Cheeses and charcuterie

Jamón de bellota  
DO Guijuelo (75 gr)  
24,00€

> Half ration 16,00€

Iberian cold cuts 15,00€

Local cheese with apple  
compote 17,00€

Bread with tomato 2,50€

## The Michigan classics

Marinated salmon cubes 13,50€

Iberian ham or roast croquettes (3 units) 7,50€

Little shrimps flambéed with whisky 11,50€

Fried eggs with iberian ham 13,50€

Chicken delights with truffle mayonnaise 11,50€

Marinated dogfish 10,50€

Slow-cooked beef “bomb” with potato parmentier and  
roasted juice 9,00€

L’Escala anchovies (3 fillets) 6,90€

Michigan patatas bravas 7,50€

Our traditional cod fritters 11,50€

Andalusian-style calamari with citrus mayo 13,90€

## Little dishes

Classic steak tartare 15,00€

Prat artichokes with poached egg, mushrooms in Amontillado  
wine and creamy potato 13,50€

Mussels in Café París sauce and fries 12,50€

Grilled octopus with potato, lemon and saffron 18,90€

Bluefinn tuna tartare with tomato emulsion 16,90€

Chicken and foie cannelloni with porcini cream and parmesan  
cheese 13,50€

Roast beef ribeye in its jus and baby potatoes 14,00€

Sautéed squid, Santa Pau beans, black butifarra sausage and  
spinach 15,50€

Cod loin, confit tomato and black garlic allioli 17,90€

Grilled Duroc iberian pluma with potato and butifarra sausage  
17,50€

BBQ ribs with rosemary-roasted sweet potato 16,50€

Entrecôte with truffle butter and french fries 21,00€

## Dessert

Caramelized Torrija  
with vanilla ice cream and  
baked apple 7,20€

Chocolate lava cake with  
vanilla ice cream 6,90€

Homemade custard with  
chantilly cream 6,50€

Tatin cake with vanilla ice  
cream and caramelized  
apple 6,90€

Chocolate truffle (3u)  
6,50€

Ice cream and sorbets  
5,50€

## Sweet wines

CASTA DIVA - Gutiérrez  
de la Vega - DO Alacant  
Moscatel 5,50€

VI DE MISSA - DeMuller -  
DO Tarragona Gar-  
nacha blanca, maca-  
beo 3,50€

CREAM - Maestro Sierra -  
DO Jerez  
Pedro Ximénez, palomino  
4,00€

MARUJA MANZANILLA -  
Juan Piñero - DO Jerez  
Palomino 4,00€

PALO CORTADO - Penín-  
sula - DO Jerez  
Palomino 6,00€

price per cup

Terrace suplement 10%