

VERMUTH HOUR

House olives / 3,75 EUR

“Sant Tomàs” potato chips / 2,75 EUR

Mussels with a hint of Collserola herbs / 5,50 EUR (F)

Gilda / 3,75 EUR (F)

Grilled (1 ut.) • Anchovy & piparra pepper (2 uts.)

“Casa Santoña” anchovies in vinegar, garlic & parsley / 6,90 EUR (F)

Vermouth Combos / 7,50 EUR (F)

Mar y Montaña • “Calopero”

TO WHET YOUR APPETITE

Ensaladilla “Rosa” / 7,50 EUR (E) (G)

Can Calopa braves / 7,00 EUR

Croquettes / 2,60 EUR

Roast (M) (G) (D) • Mushrooms (G) (D) • Seasonal

Oxtail bomba with a hint of mustard / 5,00 EUR (M) (G) (D)

Hummus with Collserola crudités / 7,50 EUR (N)

Catalan bread with tomato / 3,75 EUR (G)

AN EXPERIENCE

Local artisan cheese board / 22,90 EUR (G) (D) (N)

Blue · Smoked · Soft · Cured · Roques blanques

km0 charcuterie board / 21,70 EUR (M) (N)

Flatbread with anchovy-style sardine / 9,50 EUR (F) (G)

Vegan sobrasada & mozzarella toast,
caramelised onion and basil vinaigrette / 9,00 EUR (G) (N)

Seasonal Salad / 10,90 EUR

Roasted aubergine with smoked salt
and mascarpone ice cream / 9,40 EUR (D)

Cod carpaccio with “smashed” onion
and red pepper jam / 12,90 EUR (F) (G)

Croissant sandwich with roast beef
and *vitello tonnato* / 12,50 EUR (F) (M) (E) (G)

Pulled Collserola lamb brioche with walnut wine reduction,
crispy onion and quince aioli / 13,75 EUR (M) (G)

THE SWEET BITE

Wine-poached pear mille-feuille with warm brioche
and yogurt ice cream / 6,90 EUR (G) (D)

Homemade carrot cake with im-perfect jam / 6,50 EUR (E) (N)

Homemade cheesecake with sloe berry jam / 6,50 EUR (D)

Vegan chocolate truffles with Can Calopa olive oil / 6,90 EUR