



**LA CUINA DE
LA PIETAT**
Cuina Tradicional Catalana

“The kitchen of memory, prepared Pietat”

THE STARTERS TO ENTERTAIN HUNGER

Our very crispy and very “bravas” potatoes	6,5 €
Our cod fritters like my mother made them	12 €
My marinated sardines	13 €
Steamed rock mussels	8 €
A cod “esqueixada” according to the tradition	13 €
A “escalibada” with herring	12 €
The marinated salmon and avocado salad	12 €
The spicy snails roasted to the “bad bava”	17,5 €

FROM THE SEA

Baked market fish	
<i>With potatoes, stock “fumet” onion, tomato and sofrito</i>	s/m
Raw tuna belly dressed with onion “cop de puny”	18 €

OF THE EARTH

Veal head and leg	17 €
Baked lamb shoulder with potatoes, garlic and bay leaf	18 €
Oxtail in red wine	18 €
Veal cheek with mustard sauce	18 €

All meats are from Km 0