



EL CAFÉ

de la Casa de les Lletres

FROM OUR GARDEN "MASÍA CAN PUIG"

SPINACH CREAM, CRUMBLER OF ALMONDS AND POCHÉ EGG	7,60€
GRILLED VEGETABLES SALAD, CHILI OIL AND TRUFFLE	9,00€
CARAMELIZED LIVE LETTUCE, BLUE CHEESE AND NUTS	8,50€
CONFITED LEEK AND LEMONGRASS CAKE	7,80€

TO SHARE

IBERIC HAM, (100 gr.)	14,95€
HUMMUS, GUACAMOLE AND PITA BREAD	8,50€
COD "BUÑUELOS" WITH CHIPOTLE AND LEMON (5 un)	8,50€
CORN EMPANADILLAS WITH CHICKEN AND GUACAMOLE	7,50€
FOIE COCA, GRILLED VEGETABLES AND BALSAMIC VINEGAR	8,50€
PATATAS BRAVAS WITH CHIPLOTE AND ALIOLI	5,50€
BREAD WITH TOMATO	2,00€

FROM THE SEE

SALMON, PURÉ OF PARSHELL, SPINACH AND BASIL	12,50€
TUNA TATAKI, PONZU AND SAUTEED VEGETABLES WITH SESAME	14,00€

FROM OUR ORGANIC FARM "MASÍA CAN PUIG"

ORGANIC BURGUER "BLANCA DE RASQUERA" WITH TERIYAKI EMULSION	9,50€
KID GOAT CANNELONI, PARMESAN CHEESE, MUSHROOMS AND CRUNCHY KALE	10,50€
MARINATED LAMB SHOULDER WITH PICKLED VEGETABLES	16,00€
KIDGOAT TERRINE, CHERRY KETCHUP AND DRESSING	14,00€
KIDGOAT RICE AND GRILLED ARTICHOKE (2 people)	11,50€ x person

SWEETS

RICE WITH MILK TOFEE AND WASABI	6,00€
CHOCOLATE MOUSSE	6,00€
3 CHEESES CAKE	6,00€



Our specialty is the KID GOAT "Blanca de Rasquera", that we raise in freedom in an ecological way in our "Masia Can Puig" (Collserola Park) The vegetables are organic and are collected daily from our Masia Can Puig

* Our restaurant and kitchen are not specialized in gluten-free dishes and do not have the necessary insulation to guarantee the total absence of gluten. * Ingredients such as mustard, crustaceans, mollusks, fish, soy, milk, eggs, nuts, celery, sesame grains are used in the preparation of food.