

OFF-MENU DISHES

FIG CARPACCIO WITH FRESH CHEESE (MATÓ), WALNUTS,
AND ANCHOVIES. 11.75€

SAUTÉED CONFIT POTATOES WITH ARTICHOKES, LOCAL
SAUSAGE, MUSHROOMS AND EGG YOLK SAUCE. 12.50€

TRUFFLED POTATO AND ONION OMELETTE MADE TO ORDER WITH
SLICES OF ACORN-FED HAM. 12.75€

FLAMBÉED ROLL OF AGED BEEF, SEASONED WITH SEMI-
DRIED TOMATO JAM AND TRUFFLE PUREE. 4.50€

TRIBE CASSEROLE, MIQUEL'S RECIPE. €13.85 – FINALIST
OF THE TRIBE NATIONAL CHAMPIONSHIP 2024

LINGUINE WITH TRUMPET MUSHROOMS, CEP SAUCE WITH FOIE
GRAS, A TOUCH OF TRUFFLE, SLOW-COOKED EGG, AND IBERIAN
PANCETTA. 14.25€

PICANHA TATAKI WITH HONEY AND CHESTNUT SAUCE, SERVED ON
A BED OF TRINXAT (CATALAN DISH OF MASHED POTATOES AND
CABBAGE). 16.50€

GRILLED OCTOPUS ON AVOCADO PARMENTIER AND SPICY
PIMENTÓN DE LA VERA OIL. €19.75