

STARTERS

- Caramelized foie mi-cuit salad16 €
- Avocado carpaccio with grated tomato and pomegranate11 €
- Burrata with tomato cream and caramelized cherry tomatoes.....12 €
- Red tuna tartar over roasted butter brioche16 €
- “Botifarró” croquettes with mashed red sweet potatoes12 €
- Fried eggs with gulas (imitation baby eels) and shrimps15€
- Pastries filled with sobrassada and honey12 €
- Fried squids with yellow chili-infused mashed potatoes15 €

FISH

- Turbot with its bones’ emulsion and Java pepper21 €
- Red tuna tiradito (a Peruvian version of ceviche)19 €
- Crunchy salmon roll in two textures20 €
- Cod confit with zucchini noodles and passion sauce20 €

MEAT

- Sirloin tataki marinated with soy sauce21 €
- “Can Mussonet” hamburger (vegan option available).....18 €
- Boneless chicken thigh marinated with spices and yoghurt19 €
- Our Steak Tartar.....21 €
- Boneless lamb shoulder over mashed potato20 €

RICE AND PASTA

- Creamy rice with cuttlefish and gambusí carpaccio.....18 €
- Grandma’s style cannelloni XL16 €
- Ika-udom with Ibizan squid.....16 €

DESSERTS

- Chocolate garden.....10 €
- “Can Mussonet” cheesecake9 €
- Greek yoghurt panna cotta with honey and pine nuts9 €
- Spiced chocolate truffles7 €
- Flaó mochi rice cakes with Ibizan herb liqueur gummies.....8 €
- Oreo pot10 €