WHILE THE FLAME IS BURNING

STARTERS

Chargrilled tomato - rubbed PGI country bread
drizzled with extra virgin olive oil (2 pcs) - 6
1st Award for Best Catalan Country Bread 2022 and 2024

Hand carved 100% Iberian acorn-fed ham
(80 g) - 32

Hand-trimmed Santoña anchovy
on brioche with smoked butter - 7

Wood-roasted Iberian acorn-fed pork cochinita pibil tacos
with smoked sour cream and pickled onion - 16
vegan option with jackfruit - 16

Chargrilled Del Sol oyster
the Ebro Delta - 9

Amur Oscietra caviar
with blinis and smoked sour cream (30 g) - 100

Crispy dry aged bone-in ribeye steak gyozas
(4 pcs) - 16

Wood-fired loaf with smoked butter,
salt and Ethiopian pepper - 9

Smoked cured beef
with salted fried almonds - 19

Dry aged bone-in ribeye steak croquettes
with caramelized piquillo pepper (4 pcs) - 13

Crispy-edged fried eggs,
Xesc Reina sobrasada and butter roasted potato - 15

Wild bluefin tuna brioche
with smoked sour cream - 12
with 4 g Amur Oscietra caviar - 18

Carpaccio of seared dry aged Galician beef picanha
with toasted almonds - 18

Chargrilled Katsu Sando,
with Xesc Reina sobrasada, Carrat goat cheese and truffle honey - 22

APPETISER SERVICE*2

*If you do not wish to be served appetiser, please inform your waiter in advance.

VEGETABLES

Seasonal tomato salad - 14

Chargrilled corn
on the cob glazed with barbecue sauce, popcorn crunch and lime zest - 14

Chargrilled artichokes,
egg yolk and Iberian acorn-fed ham oil (2 pcs) - 16

Wood-roasted aubergine,
with smoked buffalo stracciatella, semi-dried cherry tomato and Cantonese sesame - 16

Organic "living" lettuce
with fresh spring onion - 11

Avocado filled with mole poblano mayonnaise
and roasted pepper pico de gallos - 17

CHARGRILLED



Prices in euros. VAT included.

WOOD-FIRED RICE DISHES

Dry fresh-caught Mediterranean red shrimp rice
(Min. 2 pax) - 29

Dry Black Angus beef rib rice
with burnt onion emulsion and Basque chilli pepper (Min. 2 pax) -36

60 day dry aged bone-in ribeye steak rice
(Min. 2 pax) - 49

Our rice dishes are made to order. During peak hours, there may be a wait.

Dive into oceans where the fish are also fed by fire

FISH

Chargrilled fresh-caught red shrimp
(check availability) – 8 u

Wild bluefin tuna loin tartare
on chargrilled beef marrow and wasabi from the Montseny mountains - 36

Chargrilled octopus leg
with smoked potato parmentier, La Vera smoked paprika and garlic chips - 32

Chargrilled meagre fillet with wood-fired green bean
stir-fry and cured Iberian acorn-fed pork jowl - 29

Turbot loin
with pil-pil sauce - 38

MEAT

Smoked Ral d'Avinyó pork ribs,
Louisiana-style chargrilled (500 g) - 39



Chargrilled beef fillet
(200 g) - 32

Beef fillet tartare,
injected egg yolk with dressing and pickles - 29



Chargrilled duck magret tataki,
smoked with holm oak wood, with hoisin sauce and spring onion (400 g) - 38



Chargrilled Iberian acorn-fed pork shoulder steak,
smoked with holm oak wood (700 g) - 60



Argentinian Angus Grain ribeye
(300 g) - 39

Premium Central European bone-in ribeye steak
(ask about breed and ageing)
95/kg

garnished with fries, mostly sweet but some fiery-hot Padrón pepper

Selected "El Capricho" National bone-in ribeye steak
(ask about breed and ageing)
140/kg

garnished with fries, mostly sweet but some fiery-hot Padrón pepper

National Angus beef Tomahawk
95/kg

garnished with fries, mostly sweet but some fiery-hot Padrón pepper

SIDE DISHES

Wood-fired roasted red sweet pepper
and garlic chips - 8

Baked mashed potatoes
with Parmesan and salted fried almonds - 9



Darvaza fries fried
with smoked butter and truffle - 8



Prices in euros. VAT included.

POSTRES
DESSERTS

Helado casero Darvaza,
/ Homemade Darvaza ice cream /

de nata ahumada, dulce de leche, chocolate 70% y almendra - 7
Smoked cream, caramel, 70% chocolate and almond - 7

Tarta de queso casera - 9
/ Homemade cheesecake /

Donut de torrija
/ Torrija donut /

con helado casero de dulce de leche - 11
With homemade caramel ice cream - 11

Brioche empapado al ron,
/ Brioche soaked in rum/

con crema inglesa de vainilla de Madagascar y helado de nata ahumada - 14
With Madagascar vanilla custard and smoked ice cream - 14

La Hoguera
/ The Bonfire /

marshmallows caseros de frutas tropicales - 8
Homemade tropical fruit marshmallows - 8

Piña asada y flambeada
/ Roast pineapple flambéed /

con Malibú y helado de coco - 11
with Malibú and coconut ice cream - 11

GLUTEN GLUTEN
LACTOSA LACTOSE
HUEVO EGGS
SOJA SOIA
FRUTOS SECOS NUTS