

starters

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| XL Croquette , free-range chicken croquette | €3 |
| Patatas bravas , fried potatoes with chipotle brava sauce, paprika from La Vera and mild roasted garlic aioli | €6 |
| Iberian ham shoulder (70gr.) | €17 |
| Anchovies 00 from Cantabria | €2.5/u |
| Spanish omelette with onion confit , free-range eggs | €8 |
| Free-range eggs cooked at low temperature with mashed potatoes and gravy sauce (Truffle +8€) | €10.5 |
| Cold dill soup , marinated wild salmon and its roe | €12 |
| Planta Baja Salad , fennel, cherry tomato, ricotta and basil | €11.5 |
| Terrace salad , oak leaf lettuce, escarole, avocado, cherry tomato, chives and balsamic vinaigrette | €10 |
| Raff tomato salad , broccoli and spring onion | €10.5 |
| Our very own Escalivada , smoked eggplant, sweet pepper cream, pickled onion and anchovies | €13.5 |
| Seared salmon loin , daikon turnip with soy, lime and horseradish vinaigrette | €13.8 |
| Roast beef with mustard vinaigrette, capers and rocket salad | €16 |
| Pappardelle a la marinera | €16.5 |

fish

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| Grilled salmon with seasonal vegetables | €16.5 |
| Cuttlefish rice , ñoras (dried red pepper) and Spanish Perona beans | €20 |
| Cod confit , sautéed lentils and Swiss chard with ginger soy dressing | €19 |
| Seared monkfish with potatoes and saffron alioli | €19.5 |

meat

Rigatoni stuffed with duck confit, light bechamel and Parmesan cheese €17.5

Grilled beef sirloin, roasted carrot, seasonable vegetables and demi-glacé sauce €24

Planta Baja Burger, 180gr beef burger in a brioche bun with sesame seeds, mustard, French lettuce, cherry tomato, spring onion and cheddar cheese with homemade fries €16.5

Boneless lamb shoulder cooked at low temperature with sautéed spinach and shallot confit €22

Beef sweetbread, roasted leek, mustard and gravy sauce €17

Boneless pork trotters, mashed potatoes, raisin, pine nuts and wine sauce €17

desserts

Lemon Pie Planta Baja, our chef's version of the classic dessert €6
Lemon cream, meringue, thin and crunchy biscuit

Passion fruit cream, yogurt ice cream and hazelnut crumble €6.5

Chocolate cake with vanilla ice cream €7

Ice creams and sorbets €7.5
Vanilla, chocolate, citrus, seasonal fruits, yogurt

Apple Tarte Tatin with vanilla crème anglaise €7

Cheese plate served with bread and jam €13

Carbonera · Goat · Soft cheese · La nou de Berguedà · 25 days maturation

El Put · Cow · Soft cheese · Galliners, Pla de l'Estany · 30 days maturation

La Gargola · Sheep · Soft cheese · Riner, El solsonés · 3 weeks maturation

Miner · Goat · Hard cheese · Espinelves, Osona. · 6 months maturation

Blau Ceretà · Cow · Marbled cheese · Ger, La Cerdanya · 3 months maturation