

starters

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

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