

casa teva

..... Bread with tomato Roseta by Pa de Kilo **4€**
 Oysters Thierry #3 and mignonette sauce **5,5€/u**
 Homemade terrine champagne and pickles **10€**
 Homemade marinated white anchovies **3€/u**
 Hamachi fish marinated with jerez vinegar **15€**
 Lobster “salpicon” **18€**
 Green “ensaladilla” **8€**
 Cod brandade **10€**

..... Homemade green beans and potatoes **9,50€**
 Classic steak Tartare **18€**
 Gaig Style cannelloni **12€**
 Fresh Daily fish and celery **22€**
 Catalan Casserole noodles **16€**
 Low loin steak with Café de París sauce **18€**
 Max Style Meatballs with cuttlefish “Nero di sepia” **14€**

..... Homemade flan Casa Luz style **6,5€**
 Paris-Brest by Maxime Petit Pâtisserie **9,50€**
 Chocolate mousse by and salty fried corn “kikos” **6€**



Allergens

