NOW ON THE MARKET

Brioche bread with *Borredà* cream cheese and anchovy	7 / unit
Brioche bread with fresh foie, onions in Port wine and ratafia reduction	12 / unit
Artichokes from El Prat in different textures with a veil of Iberian bacon	16
Peas from Maresme with scallops and bilbaína-style bean smoothie	25
Smoked cod *esqueixada* with tomato and olives	18
Our spring SOLC garden	17

FROM THE LOCAL FISH MARKET

Mediterranean tuna tartar with free-range egg	26
Viceroy loin with chard in *pil pil* style and charcoal-baked vegetables	28
Hake kokotxas with citrus Hollandaise sauce	28
Delta bomb rice with baby cuttlefish and roasted garlic *alioli* (min. 2 people)	26 / person

PYRENEES MEAT

Duroc suckling pig terrine with sweet potato and spicy sauce	28
Low tenderloin of matured beef with mashed new potatoes and braised vegetables	32
Duck magret and foie rice with green asparagus	28
Suckling lamb shank with fennel, yogurt and peas from Maresme salad	26
Free-range chicken cannelloni with béchamel and sliced mushrooms	22

Gluten / Pork / Dairy / Nuts / Vegan

Bread service and complements. 2.90€
At SOLC we serve artisan bread made from natural sourdough from Forn Sant Josep bakery

To reduce our ecological footprint, all the ingredients offered in SOLC Restaurant are primarily chosen from local sources and seasonal availability, and our hot beverage selection is sustainable certified.

Prices in euros, VAT included – Please, inform us if you have any allergies.

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