



sifonaires des de 1876

La Cuina d'en Garriga

Gourmet shop since 2008

Anchovies from Cantábrico Sea 12€

"Sobrasada" sausage with honey 7€

Boiled prawns with citric mayonnaise 12€

Local charcuterie platter 14€

Homemade truffle brie cheese 9,50€

Foie gras mi-cuit "au torchon" 16€

Artisan cheese platter 14€

Iberian ham "pata negra" 18€

Country paté with pickles 9€

Wood-fired oven bread, tomato 4,50€

Farm to table, products charged with history:

Olive oil Mallafré (Riudoms), **Wood oven fire bread** Forn de Sant Francesc (Eixample), **Organic vegetables** Àngels and Lluís Fisas (Molins de Rei), **Aromatic herbs and roots** Anna and Jacko (Arbúcies), **Happy eggs** Avícola Frauca (Calaf), **Pork** Cal Rovira (Sagàs), **Charcuterie** Can Ginesta (Vidreres), **Beef and veal** Txogitxu (San Sebastià), **Iberico Carrasco** (D.O. Guijuelo), **Fish** Paco de la Lotja (Barcelona), **Duck** Can Manent (Vallès Oriental)

April 2019

Green pea hummus with fresh mint and sesame 9,50€

Hearts of romain lettuce with "romesco sauce" and hazelnuts 9€

Potato salad with smoked sardine 9€

Roasted vegetables with mayonnaise and tuna fish 12€

Fresh burrata from la Puglia 18,50€

Farm raised chicken salad with poached egg and cesar dressing 13,50€

Truffle ham and cheese melt with an egg and green salad 12,50€

Farm raised eggs from Calaf with roasted potatoes 9€

+ white sausage or sobrasada 2,50 €

+ iberian ham 5,50€

+ foie gras 6,50€

Mac and cheese Martelli with cured comté cheese and ibérico bacon 13,50 €

Salmon papillote with lemon and ginger 18€

Steak Tartar small 16,50€ / large 22€

Cheeseburger with iberian bacon and Manchego cheese 16€

Dry aged rib eye steak with roasted potatoes (to share) 36€