

# OUR MENU

## APPETIZERS

Rest. Terraza

Acorn-fed Iberian ham	22€	23€
Acorn-fed Iberian loin	22€	23€
Smoked fishes and cashews mazamorra <sup>(4,8)</sup>	14€	15€
Cuttlefish with roasted tomato, green asparagus, arugula alioli and soy <sup>(4,14)</sup>	14€	15€
Vegetables with roasted pumpkin and corn sauce <sup>(7)</sup>	14€	15€
Octopus with romesco parmentier and sparkling salt <sup>(8,12)</sup>	20€	21€
Parfait Foie du Mulard, peanut butter and currants in focaccia bread <sup>(1,8)</sup>	18€	19€
Salmon micuit and pistachios <sup>(4,8)</sup>	15€	16€
Cuttlefish, crab and lobster risotto <sup>(4,14)</sup>	15€	16€
Morillas risotto, cockles and shrimp <sup>(2,4,14)</sup>	16€	17€
8/11 shrimp, nuts praline and ink vinegar <sup>(4,5,14)</sup>	18€	19€
Zucchini cream, avocado, almonds and ricotta with tapenade <sup>(7,8)</sup>	10€	11€
Partridge salad, pepper and roasted eggplants with dressing and guacamole <sup>(12)</sup>	16€	17€
Salmon usuzukuri, orange and cashews <sup>(4,8)</sup>	17€	18€
Burrata salad, cherry sauce and balsamic aceto <sup>(7,12)</sup>	12€	13€
Exqueixada with champagne vinegar <sup>(4,12)</sup>	15€	16€
Viva Salad Corte&Cata <sup>(4,8,14)</sup>	12€	13€
Fried eggs, fried potatoes in olive oil and caviar <sup>(3,4)</sup>	14€	15€
Fried eggs, fried potatoes in olive oil and duck micuit <sup>(3)</sup>	13€	14€



KITCHEN HOURS: 13:00 - 16:00 \* 20:30 - 23:30 RESERVATIONS 923 055 342



ASK OUR PERSONNEL ABOUT ANY ALLERGIES INFORMATION

# FISH

- Llauna Codfish, smoked honey skin,  
nuts and yolk & garlic cream <sup>(3,4,7)</sup> ..... 18€ 19€
- Turbot loin with calçots gel <sup>(4)</sup> ..... 20€ 21€
- Breeding hake at low temperature with  
white mud mojo, in green asparagus sauce <sup>(1,3,4,12)</sup> ..... 18€ 19€
- Tuna sogizukuri with nori and oyster teriyaki sauce <sup>(2,4,9,14)</sup> ..... 18€ 19€

# MEATS

- Ecologic beef tenderloin and tonkatsu sauce <sup>(1,9,12)</sup> ..... 20€ 21€
- Free-range beef sirloin and green peas toffe ..... 21€ 22€
- Beef chop and roasted peppers marmalade ..... 23€ 24€
- Iberian pork tenderloin, mushrooms and portobello ragout <sup>(7,12)</sup> ... 18€ 19€
- Canard magret with wine pears and honey mustard <sup>(10,12)</sup> ..... 16€ 17€

# DESSERTS

- Toasted cream and Toblerone. <sup>(1,3,7)</sup> ..... 5€/5,50€
- Valdeón cheesecake and chiquilín cookie <sup>(1,3,7,8)</sup> ..... 5€/5,50€
- 2.0 Corte&Cata tiramisu <sup>(1,3,8)</sup> ..... 5€/5,50€
- Truffle + truffle, galak white chocolate  
and olive oil crumble <sup>(8)</sup> ..... 5€/5,50€
- Cocoa pie, nuts ganache, banana gel and passion fruit <sup>(1,8)</sup> 5€/5,50€
- Baba spongecake and salty caramel ice cream <sup>(1,3,7)</sup> ..... 5€/5,50€
- Homemade yogurt with marmalade <sup>(7,8)</sup> ..... 5€/5,50€
- Dacquoise <sup>(1,7,8)</sup> ..... 5€/5,50€
- Toasted rice and granola <sup>(7,8)</sup> ..... 5€/5,50€
- Chocolate baked brownie and dulce de leche \* <sup>(1,3,5,8)</sup> ..... 5,50€/6€
- Chocolate delice M.B. <sup>(1,3,7)</sup> ..... 6€/6,50€
- Cheese tasting <sup>(7,8)</sup> ..... 6€/6,50€



\*15 minutes of prep