

MENU

Lupins
Celery
Peanuts
Crustaceans
Nuts
Gluten
Eggs
Milk
Molluscs
Mustard
Fish
Sesame
Soy
Sulfites

Iberian rabbit confit with herbs and grilled														
Grilled leek with pork trotter carpaccio														

MUSSELS TO ONE'S TASTE

Mussels with citrus, bay leaf, garlic and onion				T								T		
Mussels with rosemary, chilli and garlic				T								T		
Mussels with white wine, celery, garlic and parsley				T								T		

DESSERTS, HOMEMADE

Brownie				T										
Seasonal fruit ceviche <small>VEGAN</small>														
Citrus mousse and carquinyoli from El Pòsit				T										
Bread with chocolate by El Pòsit, olive oil and salt <small>GLUTEN FREE OPTION</small>				T								T		
Handmade chocolate and beer cake														
Carrot cake				T	T							T	T	T
Handmade cheese cake with jam														
Grilled pineapple with passion fruit cream and lime														
Cottage cheese with crunchy honey and caramelized walnuts				T										
Fruit ice pop, lemon lime flavor <small>VEGAN</small>														
Fruit ice pop, coconut and strawberry flavor <small>VEGAN</small>					T									

BREAD

Bread with tomato and olive oil <small>GLUTEN FREE OPTION VEGAN</small>					T		T	T				T	T	T
Bread with garlic and olive oil <small>GLUTEN FREE OPTION VEGAN</small>					T		T	T				T	T	
Bread <small>GLUTEN FREE OPTION</small>												T		
Gluten-free bread					T			T				T		



DRINKS

Lupins
Celery
Peanuts
Crustaceans
Nuts
Gluten
Eggs
Milk
Molluscs
Mustard
Fish
Sesame
Soy
Sulfites

Cava sangría

CAVA

Cava Gran del Pòsit

Cuvée Panot Brut Nature Gran Reserva

COFFEE, ORGANIC

Coffee

Grand reserve

Milk coffee

Cappuccino

Irish coffee

Scottish coffee

INFUSIONS, ORGANIC

Darjeeling

Shooting star

Pu Erh Fresh

Green tea, ginger and lemon

Black Chai tea

Royal Fruits

Chamomile

Verbena and mint

Rooibos with orange

Vitality



**The composition of our dishes may undergo modifications, so this information is constantly being reviewed.
Request at restaurants the allergen information document which will prevail over any discrepancies with this version.**

Based Regulation (EU) 1169/2011 of 25 October, and for each group of allergens referred to in Annex II of the RIAC, we detail in this allergen document the presence of each of them in our dishes.

To carry out this document, technical sheets of each of our raw materials have been requested from our suppliers with a declaration of ingredients and traces and we have identified the potential cross contamination by the usual manufacturing process of each dish.

If you suffer from a food allergy or intolerance to any of these 14 allergens or any other, let us know in order to activate the corresponding protocols.

We believe it is advisable to warn that, despite our high level of awareness and commitment to allergen management, our kitchen is not segmented into separate areas for each group of allergens, which makes it impossible for us to guarantee 100% the absence of cross contamination, although we guarantee the maximum care that they do not occur.

This establishment, as well as all of the El Pòsit group, is associated with the Associació de Celíacs de Catalunya and we have staff trained in gluten-free catering. Our kitchen staff is trained in food handling with special emphasis on allergen management.

