

## Ca l'Amador restaurant

*Cerco un centro di gravità permanente che non mi faccia mai cambiare idea sulle cose, sulla gente*  
**(Franco Battiato)**

Summer <b>SALAD</b> with <b>SALT COD</b> and potato	16.00
<b>TOMATO BREAD, FOIE</b> and <b>TRUFFLES</b>	16.00
Home cured <b>TROUT</b> with <b>BLINIS</b> and cocktail	16.00
Salted and marinated <b>SARDINES</b> with <b>MILK CURD WITH HONEY</b> , tomato and spring onion	16.00
Pickled <b>LOIN</b> of pork <b>DUROC</b> with grilled <b>LETTUCE HEARTS</b>	16.00
Our <b>CREAM</b> of <b>CARROT</b> soup served cold	15.00
Homemade <b>CANNELLONI</b> with <b>WILD MUSHROOMS'</b> béchamel sauce, garlic oil and herbs salt	15.00
Grilled <b>SCALLOPS</b> /// <b>CATALAN SAUSAGE</b> /// <b>"BOTIFARRA D'OU"</b> <sup>1</sup> /// <b>FRIED EGG</b>	16.00
Pasta <b>CARBONARA</b> with grilled <b>OCTOPUS</b>	17.00
<b>MUM's COD</b> fried with onion, tomato and olive sauce	17.00
<b>RICE</b> with vegetables, wild mushrooms and pickled small <b>RABBIT</b> shoulders	16.00
<i>Shabu shabu</i> with <b>MAGRET</b> of <b>DUCK</b> and toppings	17.00
<b>SUCKLING PIG</b> with sheriff's garnish	18.00
Pickled and grilled <b>RACK</b> of <b>LAMB</b> with pickled vegetables	20.00
Stewed <b>VEAL CHEEKS</b> with snow peas and <b>PEBRAT D'OSSERA</b> <sup>2</sup>	17.00
<b>VEAL ENTRECÔTE</b> with potatoes	21.00
<b>TASTING MENU</b> (minimum 15 dishes)	47.00

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<sup>1</sup> Catalan cooked pork and egg sausage

<sup>2</sup> Cheese with pepper