

Ca l'Amador Restaurant

Cerco un centro di gravità permanente che non mi faccia mai cambiare idea sulle cose, sulla gente

(F. Battiato)

1. Bank holiday "**ESCUDELLA**"¹ with egg, cheese, cooked ham, truffle and mint 15.00
2. "**SALMOREJO SEVILLANO**"² with apple, almonds and Iberic cured pork loin 15.00
3. Homemade **CANNELLONI** with **WILD MUSHROOMS**' béchamel sauce, garlic oil and herbs salt 15.00
4. **PIG'S TROTTER** carpaccio with cheese from Ossera, baby broad beans, almonds and sautéed **prawns** 16.00
5. Blinis with Tabascan **TROUT** and truffle butter 15.00
6. Smoked **SALTED SARDINES** with pears, tarragon and panko 15.00
7. **TERRINE OF FOIE** with pink pepper, figs and "kicos"³ 16.00
8. Sandwich of **Galician-style OCTOPUS** with dough bread 16.00
9. **MUM's COD** fried with onion, tomato and olive sauce 17.00
10. **RICE** with vegetables, wild mushrooms and pickled small **RABBIT** shoulders 17.00
11. Stewed cock's and hen's **COMBS and HEARTS** with chickpeas 17.00
12. **VEAL ENTRECÔTE** with potatoes 22.00
13. **PORK** cheek with celery purée and macadamia nuts 15.00
14. Stewed **VEAL cheeks** with **carrots** 17.00
15. Home-cured **MAGRET** of **DUCK** with sautéed **cabbage** 17.00
16. **SHANK** of **suckling veal** with garnish (minimum 3 people) 40.00
17. Charcoal-grilled **LAMB chops** with "**tupí** d'Ossera"⁴ 22.00

18. **TASTING MENU**
"A journey through the history and the present of Ca l'Amador" 49.00

¹ Broth with noodles followed by stewed meat and vegetables.

² Kind of thick gazpacho typical of Andalusian cuisine

³ Toasted corn

⁴ Cured goat cheese cream