



## MENU



### *Appetizers*

Portion of Iberian ham, bread with tomato and olive oil	14,50€
Portion of Can Xicoy cheese	12,50€
Cantabrian anchovies (4 fillets)	10,00€
Salted foie gras with crackers	12,50€
Macaron of foie with fig jam	1,00€/u
"Patatas braves" Sa Voga's style	5,15€
Smoked aubergine with cheese, semi-dried tomato and pine nuts	7,50€
Assortment of fun "croquetes" (6 "croquetes" of different flavours)	7,80€
Truffled bikini with Iberian ham and emmental cheese	8,50€

### *Seasonal and ecological starters*

Burrata salad with tomato, olives and pine nut oil	8,90€
House salad (to the chef's taste)	8,50€
"Salmorejo" with smoked sardines and basil	9,50€
Cod with tomato sauce and black olive oil	12,25€
Watermelon "gazpacho"	8,50€
Kurly kale salad	9,50€
Carpaccio of bull with parmesan cheese and rosemary oil	14,50€



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### *Main menu*

Black rice	14,50€
"Fideuà" with black allioli	14,50€
Fig and goat cheese ravioli with arrabiata sauce	11,00€
Chinese wok noodles with vegetables and soy and sesame sauce	12,00€
Carpaccio of prawns with soft apple allioli, dried fruit and lamb's lettuce cream	15,25€
Codfish with "samfaina"	15,50€
Grilled salmon with green vegetables	12,50€
Veal cheeks in wine with parmentier	14,90€
Steak Tartar Sa Voga's style	14,50€
Veal fillet with garnish (potatoes, vegetables)	17,50€
Roast beef cannelloni with truffled bechamel	11,50€
Vegetable cannelloni with vegan bechamel	10,50€
Vegan burger with potatoes or salad	8,75€

### *Desserts*

Cheese cake with red fruit <i>coulis</i>	4,75€
Chocolate bombs with cream and "filipinos"	4,75€
Lemon cream with merengue	5,50€
Chocolate and cream brownie	4,75€
Baked apple with vanilla ice cream	3,50€
loghurt with nuts and honey or with red fruit <i>coulis</i>	4,50€
Ice-cream of the house	3,75€