



TO START

OLIVES & CAMPARI	/6u./	3,5
Stuffed Gordal with Sicilian orange and Campari		
WHITE ANCHOVIES CEBICHE	/6Filetes./	4,9
Marinated in aji and Wakame seaweed		
TRUFFLED BIKINI		3,9
Grilled crispy focaccia Taleggio cheese and truffle		
ACORN-FED IBÉRICO HAM (BELLOTA)		11,9 / 18
Spanish essential dish from Guijuelo D.O		
CHEESE TRAVEL 2254 Km		9,8
With Just for Cheese from Can Bech		

FROM ORCHARD

OUR BRAVAS	/4 Ingots./	5,5
Our deep fried potatoes		
TOMATO TARTAR		6,95
Crispy Carasau bread, mascarpone ice cream and caviar made with Arbequina olive oil		
ARTICHOKE		5,9
Fine herbs, creamy Parmesan and crispy corns		
EGGPLANT TATIN		7,5
Smoked with sweet and sour caponata		

FROM SEA

NIGUIRI - CROQUETTE		3,5/u.
Made with red Catalan prawn from Palamós		
CALAMARI		8,95
Deep fried Andalusian style with Bergamot mayo		
SEAFOOD CAPPUCINO		5,9/u
Sea urchin mini cappuccino		
TUNA		12,5
Bacon –wrapped BlueFin loin filet, crispy leek tempura and grenache reduction		
SARDINES		7,5
Smoked with guacamole, soya and Ito Togarashi		
OCTOPUS		9,5
Roasted with green basil curry and Ganxet beans		
SHRIMPS	/4u./	6,5
Steamed with red curry, lime mayo and chive		

We have the necessary information for people with allergies and intolerances

FROM MOUNTAIN

TARTAR ROLL		12
Raw marinated beef on a brioche bun by 2254		
CHEF'S PAPPARDELLE		9,5
Low temperature egg , roasted pork and green pepper from Madagascar sauce		
VEAL STEW TACOS		4,95/u.
Catalan veal stew, mushrooms in dried fruit oil		
BIG CANELONNI		12
Stuffed with roast duck and pear, Parmiggiano Reggiano mornay sauce and walnuts		
OUR TORTILLA		6,9
Chef's carbonara style omelette with fried ñoquis		
TAGLIATELLE CARBONARA		12,5
Presentated on TV with egg, bacon and Pecorino		
MOCHI & TRUFFLE	/6u. /	12
Potato mochis with Mascarpone, seasonal mushrooms sauce, truffle and Parmesan cheese		
ACORN-FED IBÉRICO BACON (BELLOTA)		7,5
Creamy potato and gorgonzola cheese aligot with chanterelles and toasted pine nuts		
FOIE GRAS MICUIT		9,8
Foie donought with caramelized apple and vanilla		
CRISPY SUCKING PIG		12,5
Boneless in sanguine peach sauce and Amaretto		

EXTRAS

CATALAN BREAD WITH TOMATO		3
RUSTIC BREAD		2,5

DESSERTS

HAZELNUT		6,5
Coulant with Piedmont hazelnut		
CHEESE CAKE		6,5
Cheese cake in textures with red fruits		
TIRAMISÚ		6,5
2254 restaurant creamy recipe		
WHITE CHOCOLATE		6,5
White chocolate soufflé and passion fruit textures		
SICILIAN CANNOLI		6,5
Stuffed with creamy ricotta and pistachio		