

LUNCH AT SUPERLOCAL

Menu available Monday to Friday at lunchtime

TO START (CHOOSE ONE)

Warm pumpkin salad with arugula, pomegranate, goat's cheese and fried pumpkin seeds. Super Bravas.

Mini fried potatoes, smoky sauce with a hint of spice and roasted garlic emulsion.

Smoked eggplant salad with potato, mushrooms, egg and nasturtiums. (V)

Ham croquettes.

MAINS (CHOOSE ONE)

Paccheri with beef ragù and Parmesan.

Vegetable rice with El Prat artichokes and wild mushrooms. (V)

Pizza Margherita. Mozzarella, cured cow's cheese, tomato and basil. (V)

DESSERTS (CHOOSE ONE)

Chocolate truffles for when you don't feel like dessert... but still crave a little indulgence. 4 pieces.

Vanilla ice cream sandwich (a childhood classic).

Includes

Thyme focaccia made to order, with extra virgin olive oil and fleur de sel

Osmotized water - Dessert or coffee

Price: 29,5

DINNER AT SUPERLOCAL

Menu available Monday to Friday in the evening

TO START (CHOOSE ONE)

Kale salad with cashew dressing, nutritional yeast and sunflower seeds. (VG)

Stracciatella with coal-baked sweet potatoes, citrus gel and pistachio crisp. (V)

Super Bravas. Mini fried potatoes, smoky sauce with a hint of spice and roasted garlic emulsion.

Ham croquettes.

MAINS (CHOOSE ONE)

Josper-grilled beef burger. With roasted garlic mayo, Altejó cheese, lettuce, tomato and crispy smashed potatoes.

Vegetable rice with El Prat artichokes and wild mushrooms. (V)

Farm chicken kebab. Marinated in seven spices, served on a pizza-style base with creamy tahini sauce, fresh herbs and seasonal veggies.

Cacio e pepe. Mozzarella, cured egg yolk, potato, local cured bacon, pecorino cheese, black pepper and truffle sauce.

DESSERTS (CHOOSE ONE)

Carnat cheesecake, D.O. Berguedà.

Vanilla ice cream sandwich (a childhood classic).

Chocolate truffles for when you don't feel like dessert... but still crave a little indulgence. 4 pieces.

Includes

Thyme focaccia made to order, with extra virgin olive oil and fleur de sel

Osmotized water - Dessert or coffee

Price: 35

WEEKEND AT SUPERLOCAL

Menu available Saturdays and Sundays

TO START (CHOOSE ONE)

Beef steak tartare from Girona, with sourdough toasts.

Warm pumpkin salad with arugula, pomegranate, goat's cheese and fried pumpkin seeds.

Super Bravas. Mini fried potatoes, smoky sauce with a hint of spice and roasted garlic emulsion.

Rock mussels in marinera sauce, from the Ebro Delta.

MAINS (CHOOSE ONE)

1/2 Charcoal-grilled sea bass with green salad or Canarian wrinkled potatoes, Basque-style.

Vegetable rice with El Prat artichokes and wild mushrooms. (V)

Creamy rice with prawns and mussels.

Beef sirloin with roasted peppers. Tender and locally sourced, cooked to your preferred doneness. Add your favourite side to make it your own.

DESSERTS (CHOOSE ONE)

Chocolate mousse with raspberry & beetroot ice cream, cocoa crumble and pistachio.

Vanilla ice cream sandwich (a childhood classic).

Carrat cheesecake, D.O. Berguedà.

Includes

Thyme focaccia made to order, with extra virgin olive oil and fleur de sel

Osmotized water - Dessert or coffee

Price: 45