



# DISHES

	Lupins	Celery	Peanuts	Crustaceans	Nuts	Gluten	Eggs	Milk	Molluscs	Mustard	Fish	Sesame	Soy	Sulfites
Rice with baby cuttlefish and its ink		■		■			■		■		■			■
Rice with lobster		■		■					■		■			■
Señorito's rice		■		■					■		■			■
Surf and turf rice with organic Iberian ham veil				T					■		T			
Rice with duck and mushrooms														■
Vegetable rice with candied leek	VEGAN				T								T	

## NOODLES

Rossos noodles		■		■		■	■		■		■			■
Noodles in ink		■		■		■	T		■		■			■

## COMBINATION PLATES

Fried				T			■	T	■		■		T	■
Special Pòsit				■			■	T	■		■		T	■
Seafood				■					■		T			T
Complete seafood				■					■		T			T
Grilled vegetables	VEGAN		T		■	■						T		■

## STEWES

Monkfish with romesco sauce		■	T	■					■		■		T	■
Fish and seafood zarzuela		■		■					■		■		T	■
Hake in marinara sauce		■	T	■					■		■		T	■

## FISH

Grilled monkfish and pumpkin purée			T	T	■			■	T		■			■
Grilled sole with vegetables				T					T		■			■
Cod in fisherman's suquet		■		T				■	T		■			■
Hake baked with almonds and potato			T	T	■				T		■			■

## MEAT

Matured beef tenderloin				T			T	T	T		T		T	
Roasted Duroc pork ribs			T		■									■
Maxicannelloni by our chef Mercè		T		T	T	■	■	■	T		T			■

## CHILD'S

Macaroni Bolognese						■	T							■
Homemade free-range chicken nuggets				T			T	T	T		T		T	■
Homemade fish fingers				T			■	T	T		■		T	■
Organic veal burger				T			T	T	T		T		T	

## BREAD

Bread	VEGAN					■							T	
Gluten-free bread						■								
Bread with garlic and olive oil					T	■	T	T				T	T	
Bread with tomato and olive oil					T	■	T	T				T	T	

## SAUCES

Romesco			T		■	■							T	■
Aioli						■								■

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Peanuts  
Crustaceans  
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Gluten  
Eggs  
Milk  
Molluscs  
Mustard  
Fish  
Sesame  
Soy  
Sulfites

## DESSERTS, HOMEMADE

	Lupins	Celery	Peanuts	Crustaceans	Nuts	Gluten	Eggs	Milk	Molluscs	Mustard	Fish	Sesame	Soy	Sulfites
Brownie			T		■		■	■						■
Homemade organic cheesecake with strawberry jam and Sichuan pepper							■	■						■
Tiramisu cake						■	■	■						■
70% Dark chocolate fuet			■		■		■	■					T	
Cottage cheese with crunchy honey and caramelized walnuts			T		■		■	■						
Pineapple carpaccio with catalan cream							■	■						■
Catalan cream <small>GLUTEN FREE OPTION</small>			T		T	■	■	■				T		■
Panna cotta Baileys			T		■	■	■	■						■
Caramelized French toast			T		■	■	■	■					■	
Lemon sorbet <small>VEGAN</small>								■						
Irish coffee								■						■

## ICE CREAMS

	Lupins	Celery	Peanuts	Crustaceans	Nuts	Gluten	Eggs	Milk	Molluscs	Mustard	Fish	Sesame	Soy	Sulfites
Children's ice cream			T		T		■	■						
Vanilla ice cream							■	■						
Fruit ice pop, coconut and strawberry flavor <small>VEGAN</small>					T									
Fruit ice pop, lemon lime flavor <small>VEGAN</small>														
Chocolate ice cream, lactose-free					T								■	
Chocolate ice cream, sugar-free					T			■						





**The composition of our dishes may undergo modifications, so this information is constantly being reviewed.**  
**Request at restaurants the allergen information document which will prevail over any discrepancies with this version.**

Based Regulation (EU) 1169/2011 of 25 October, and for each group of allergens referred to in Annex II of the RIAC, we detail in this allergen document the presence of each of them in our dishes.

To carry out this document, technical sheets of each of our raw materials have been requested from our suppliers with a declaration of ingredients and traces and we have identified the potential cross contamination by the usual manufacturing process of each dish.

If you suffer from a food allergy or intolerance to any of these 14 allergens or any other, let us know in order to activate the corresponding protocols.

We believe it is advisable to warn that, despite our high level of awareness and commitment to allergen management, our kitchen is not segmented into separate areas for each group of allergens, which makes it impossible for us to guarantee 100% the absence of cross contamination, although we guarantee the maximum care that they do not occur.

This establishment, as well as all the El Pòsit group, is associated with the Associació de Celíacs de Catalunya and we have staff trained in gluten-free catering.

Our kitchen staff is trained in food handling with special emphasis on allergen management.