

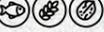
Cozy restaurant with a modernist touch, it was an ancient chocolate factory opened in 1892 by Rene's family. Afterwards, in 1910, it turned to an avowed Barcelona's bakery.

Located in the heart of Barcelona, this lovely restaurant invites to immerse in a cozy atmosphere full of history, preserving its original charm and adapting to modern times with elegance.

 **LIVE MUSIC**  
FRIDAYS AND SATURDAYS FROM 9:00 P.M.



## TO SHARE

 Toasted coca bread with tomato and salt flakes	<b>4.50€</b>
 Oysters Amelie n°3	<b>6.70€</b>
 Iberian pork ham	<b>23.80€</b>
 Toasted bread with cantabric ocean anchovies and pesto sauce	<b>11.95€</b>
 Brioche toast with smoked sardines and tomato jam (4 unit)	<b>15.10€</b>
 Eggplant sticks with caramelized walnuts and honey	
 Iberian pork ham croquettes with iberian bacon veil (4 unit)	<b>12.30€</b>
 Mussels putanesca style	<b>11.50€</b>
 Potatoes "bravas"	<b>5.90€</b>
 Jumbo prawns with garlic and parsley oil	<b>18.20€</b>
 Squids romana style with black garlic mahonese	<b>16.90€</b>
 Artichoke cone with romesco sauce	<b>13.80€</b>
 Flambéed snails catalan style	<b>16.95€</b>
 Cod fritters with garlic and parsley sauce (5 unit)	<b>14.10€</b>
 Padrón peppers with salt flakes	<b>6.90€</b>
 Fried eggs with french fries and iberian ham	<b>14.90€</b>
 Fried eggs with french fries and white glass shrimps	<b>18.00€</b>

## SALADS

 Burrata salad with tomatoes, kalamata olives and pistachio pesto sauce	<b>16.90€</b>
 Sitges " xató"	<b>16.50€</b>
 Cesar salad reñé style	<b>16.90€</b>
 "Escalivada" with anchovies	<b>15.90€</b>
 Hummus classic	<b>11.00€</b>

## CREAMS & PASTA

 Seafood creamy soup	<b>11.60€</b>
 Roasted meat caneloni <b>XL</b>	<b>15.95€</b>
 Spaguetti carbonara style	<b>12.90€</b>

## CARPACCIOS & TARTARS

 Veal carpaccio with foie mousse	<b>17.50€</b>
 Beef steak tartar prepared at the table	<b>26.90€</b>
 Tunafish tartar with avocado and kimchi sauce	<b>24.10€</b>

## RICES & NOODLES (min. 2 people)

 Lobster brothy rice	<b>32.00€/per</b>
 Seafood paella Reñé's style	<b>22.50€/per</b>
 Cèpes rice	<b>19.90€/per</b>
 Noodles with cuttlefish and saffron garlic mahonese	<b>21.10€/per</b>
 Dry-aged veal entrecôte rice	<b>28.50€/per</b>

## MEATS

 Stewed bull tail in red wine with potato parmentier	<b>22.50€</b>
 Roasted lamb with garlic	<b>24.90€</b>
 Grilled 50-day dry-aged veal T-bone 500 gr/1 kg	<b>48.00/84.00€</b>
 Grilled beef tenderloin with café de Paris butter	<b>27.90€</b>
 Grilled duck maigret with caramelized apple and duck foie	<b>25.20€</b>
 Chicken Kyiv style	<b>14.20€</b>

## FISH AND SEAFOOD

 Codfish with white beans	<b>26.90€</b>
 Grilled octopus with ñora and pine nuts oil, mashed potato and young sprouts	<b>24.90€</b>
 Grilled squids with garlic, parsley oil and sautéed vegetables	<b>24.95€</b>
 Stewed monkfish	<b>29.80€</b>
 Market fresh fish	<b>S/M</b>