

Soft drinks

Pepsi Max 350ml	2.3
Pepsi Zero 350ml	2.3
Pepsi Zero Zero 350ml	2.3
Kas orange / lemon 350ml	2.3
Seven Up 350ml	2.3
Aquarade 350ml	2.5
Lipton 350ml	2.5
Biter Kas 200ml	2.4
Trina orange / lemon 275ml	2.3
Orange juice/ Peach / PineApple 200ml	2.0
Schweppes orange / lemon 275ml	2.2
Tonic Schweppes 275ml	2.2

Mediterranean Damm

Glass de Estrella Damm	2.5
Jar de Estrella Damm	4.0
"Caña" de Estrella Damm	2.0

The Pilsner Damm Raderberger

Glass de Raderberger	2.6
Jar de Raderberger	4.3
"Caña" de Raderberger	2.1

Free Alcohol

Free Damm	2.6
Free Damm toast	2.8
Free Damm lemon	2.6

The Damm Gourmets

Glass Voll Damm	2.8
Jar Voll Damm	4.5
"Caña" Voll Damm	2.2
Indian Pale Ale IPA	2.8
Inedit	3.0
Malquerida	2.8
A.K.Damm	2.8

Water

Filtered water 0.7 Litros	1.6
Vichy Catalan "Vintage" 330ml. Sparkling water	2.0

Coffee-Infusions

Black coffee	1.5
Macchiato	1.6
Coffee eith milk	1.7
Liquer coffee with milk	1.8
Infusion bag	1.9

Wine glass

Glass of Cava	
D. O. CAVA ESCOFET ROSELL	
1731 Brut Nature Reserva	3.4
Glass Red Wine	
Petites Estones Montsant	3.8
Tararí	3.3

Vincles Sumarroca	3.5
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Glass red wine	
Bitácora (Verdejo)	3.0

Red wine

D. O. Penedès. Massis del Garraf	
Castell Roig Negre	17.9
100% Ull de llebre	

D.O Penedès Orgànic	
Vincles Sumarroca	16.9
Chardonnay, Merlot, Tempranillo	

D.O Montsant	
Petites estones	16.9
Garnatxa. Mazuela (Carinyena)	

D. O. Costers del Segre	
Celestia Negre	15.5
Ull de llebre i Syrah	

Tararí	14.5
Ull de llebre, Garnatxa negra, Syrah	

D. O. Rioja	
Cune Crianza	16.5
Ull de llebre 85% Mazuelo i Garnatxa 15%	

Luís Cañas Crianza	17.9
Ull de llebre 95% i Garnatxa 5%	

White wine

D. O. Rueda	
Bitácora	14.5
Verdejo	

D. O. Penedès	
Espantaocells	14.0
Xarel·lo	

D. O. Costers del Segre	
Llabustes	14.0
Chardonnay	

D. O. Rias Baixes	
Vanidade	16.0
Albariño	

Rose wine

D. O. Penedès	
Petit Caus Rosat	14.5
Cabernet Sauvignon i Merlot	

Sparkling wine

D. O. Cava Escofet Rosell	
1731 Brut Nature Reserva	20.0
Macabeu, Xarel·lo, Chardonnay, Pinot Noir i Parellada	

Corpínat	
Catell Roig Reserva Brut Nature	24.0
Macabeu, Xarel·lo, Parellada	

Sangria

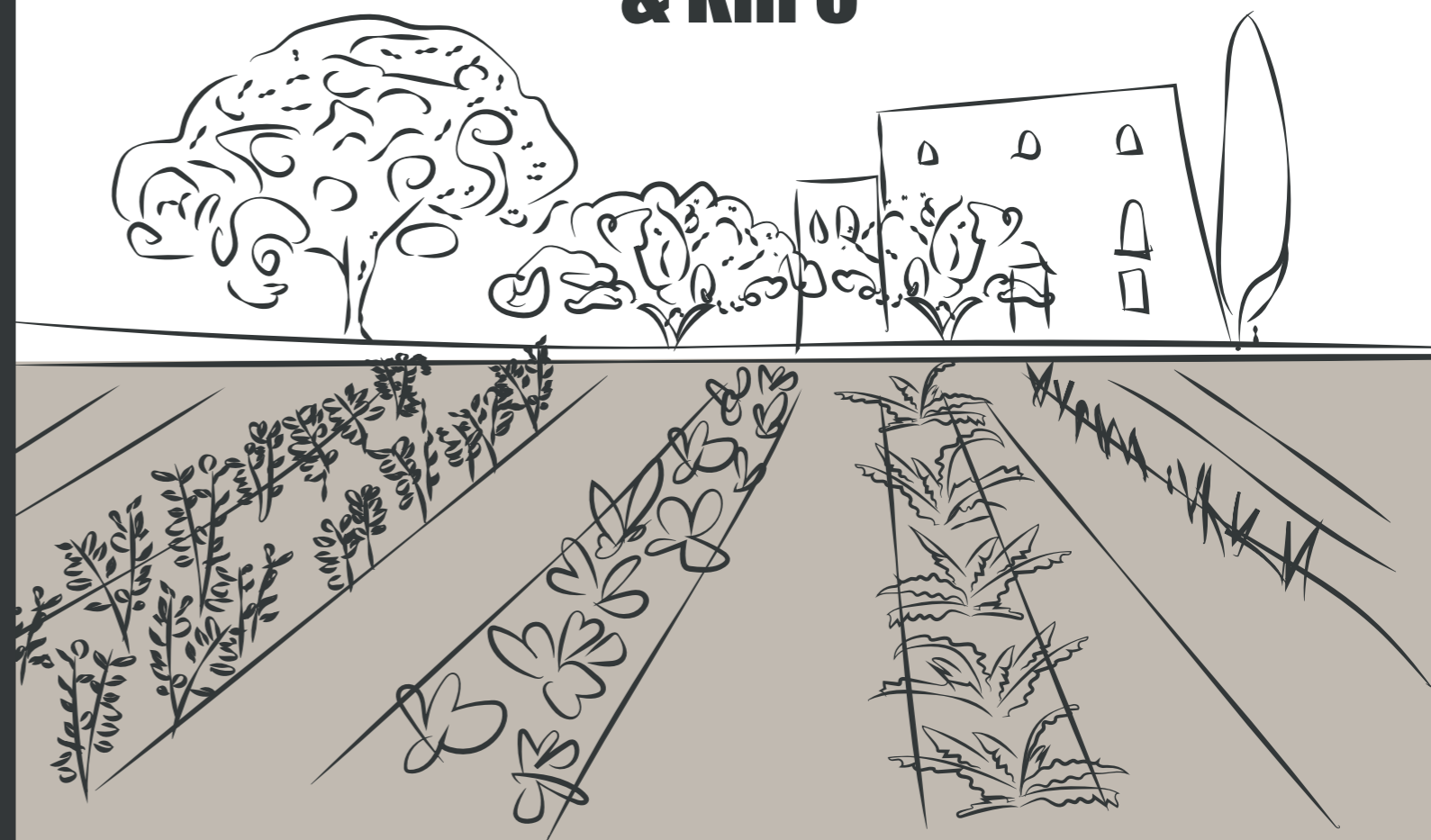
Cava Sangria	19.5
Red or white Sangría	16.5

Magnum 1.5 L

D. O. Ribera del Duero	
Magnum Cair Cuvée	39.0
Ull de llebre i Merlot	



We are
"Pota Blava",
"Parc Agrari"
& Km 0



To share

Olive assortment	3.0
9Cèntic vermouth (potatoes, olives, anchovies and anchovies marinades)	12.5
Marriage of anchovies and anchovies marinades with sauce 9Cèntic	10.9
Russian salad with slices of tuna belly, piparras, olive sauce and toast	7.5
Chickpea hummus with sesame and pita bread	10.5
"Bravas" from 9Cèntic with two sauce	5.9
Homemade roast croquettes (4 u.)	7.9
Homemade porcini croquettes (4 u.)	7.9
Fried Padrón peppers and Maldon salt	8.0
Crispy chicken fingers with honey and old mustard sauce	8.0
Seasonal "Parc Agrari" vegetable tempura and ponzu	10.5
Assorted Andalusian fried fish (squid, rejos, fresh anchovies and prawns) with citrus mayonnaise	11.9
Mussels in the Marinera sauce	9.9
Grilled octopus and "trinxa" of broccoli and kale with kimchi oil	19.5

Something fresh

Caesar salad with chicken, parmesan flakes, semi-dried tomatoes, croutons and their sauce	8.9
Veggie salad with white and red quinoa, seasonal vegetables and mustard vinaigrette	8.9
Green Salad with slices of tuna belly in oil and vegetables	8.9
Burrata with roasted pumpkin, almond pesto sauce, pomegranate and rucula	12.9

Hot starters

Baked sweet potato with sautéed curried chickpeas, vegan alioli, spinach and vegetables	8.9
"Trinxat" of broccoli and kale from "Parc Agrari" with bacon, white and black sausage	10.9
Scrambled eggs with potatoes and slices of Iberian ham	9.5
Scrambled eggs with potatoes and grilled foie	14.5

Prat Lover's artichoke

Baked Carxofa Prat with homemade romesco (1 u.)	3.5
Carxofa Prat Chips	9.9
Baked Carxofa Prat flower, egg yolk and Iberian veil (1 u.)	5.0
Carxofa Prat sautéed with ECO sausage and demi glace sauce	14.5
Clams in green sauce and Carxofa Prat	16.9

Rice (only for lunch)

Seafood rice with shrimp, squid and mussels	17.9
Sea and mountain rice with low-temperature pork ribs and scallops	18.9
Carxofa Prat flower rice with vegetables from the Parc Agrari and black garlic alioli	16.9
Creamy Carxofa Prat rice and Eco sausage	16.9
Seafood fideuá with alioli	17.9

*Our rice dishes are for a minimum of two people. Waiting time is approximately 25 minutes.

We are Pota Blava

Gyozas stuffed with Pota Blava and vegetables in ponzu sauce	10.9
XL Pota Blava cannelloni with truffle bechamel and roasted juice	14.9
Pota Blava and Carxofa Prat Rice (Only for lunch)	19.9
Pota Blava thigh cooked for 10 hours with Voll Damm Beer, sweet potato and plums	24.9

Main

Tripe with "Cap i pota" and chickpeas	12.5
Iberian fan with Vermouth sauce and fried Padrón peppers	17.5
Pork rib at low temperature, BBQ sauce and potatoes	15.9
Veal Milanese with low-temperature egg, Emmental cheese and French fries	15.5
Cod with "Samfaina" of vegetables from Parc Agrari	16.5

El Wok del 9Cèntic

Noodles sautéed with vegetables (chicken, squid or tofu to choose) and yakisoba sauce	10.9
Nasi Goreng (chicken, squid or tofu to choose) with vegetables, peanuts and fried eggs	12.9

For kids


Rust caneloni	10.9
Macaroni in bolognese	7.9
Battered chicken strips with french fries	8.9

Burgers & Sandwiches (Only for dinner)

Classic (lettuce, tomato, cheese and onion) served with brioche bread	9.9
Swiss (lettuce, tomato, emmental, raclette, truffle mayonnaise and confit onion) served with brioche bread	10.9
Italy (mozzarella, dried tomato, basil mayonnaise and arugula) served with brioche bread	10.9
Mexico (lettuce, tomato, cheddar, chipotle mayonnaise, avocado and pickled onion) served with brioche bread	10.9

Veggie (truffled cashew cream, confit onion, dried tomato and arugula) served with brioche bread	9.9
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Hamburguesa de 180 grs. Pan de brioche o sin gluten.

 Elaborada amb Carne Ecológica de ternera 100%

Maxi Bikini with mozzarella and Iberian ham slices with truffled butter	8.9
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XL Chicken sandwich with confit onion, mayonnaise, cheese, lettuce and tomato	9.5
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Add:

Bacon	+ 1
Egg	+ 1
French fries	+ 1.5

Desserts

Burnt Catalan cream foam	5.9
Bread with chocolate oil and salt	5.9
Creamy cheesecake	5.9
Ice cream and sorbets	5.9

Rustic bread	1.5
Gluten-free bread	1.5
Cake bread with tomato and olive oil	2.5



Prices are VAT included and are expressed in Euros. The terrace has an extra cost of 10%

If you have any allergies or intolerance, consult our Staff to make sure of the ingredients in our dishes.