



LA SINGULAR

cuiña de barra

to snack

WITH A VERMOUTH, A WINE OR ONE OF OUR COCKTAILS

Selection of olives

Olives stuffed with anchovies, Kalamata, marinated, finger sucker, Campo Real - 3€

Pickles

White garlic in oil, piparras in olive oil, artichokes in oil, capers, gherkins in vinegar - 3,10€

Snacks

- » Potato chips Piqué - 1,90€
- » Crusts Piqué - 2,20€
- » "Les Garrigues" almonds, fried in extra oil with salt and aromatic herbs - 3,45€
- » Pickled mussels (8-12) - 5,90€
- » Natural cockles(35-40) - 7,90€

The tapas

LOVED BY FOODIES

Cod fritters

Crunchy on the outside and creamy on the inside (6) - 8,90€

Anchoas 00

Smoked brioche with anchovy, home-grown tomato and kalamata (2) - 9,20€

La Rusa

Grilled potatoes with Russian mayonnaise and a touch of pickle - 7,40€

Donetes de mar

Battered coastal squid in its stew - 10,70€

Bravas La Singular

Confit potatoes with our very brava sauce - 5,80€

Las Croquetas, Home Made

Creamy and intense (6) - 8,90€

Oreja de cerdo crujiente

Extra crispy pork ear, cooked for you for 12 hours and with a spicy finish. - 7,90€

Meat ragout explosion

With mild all i oli with a spicy touch - 6,20€



OUR COCKTAILS WITH EVERYTHING

EL VERMUTETXU

Black vermouth, with cockle juice, a touch of Tabasco, orange and siphon- 6.20€  

EL VERMUTÓNIC

White vermouth, citric touch of lime, accompanied by premium tonic - 6.90€ 

PISCO CEVICHE SOUR

Pisco, accompanied by our leche de tigre, aji amarillo, coriander, a touch of citrus and corn - 6.90€    

OLD FASHIONED

Bourbon, citrus, a hint of sugar and angostura - 6,70€

MICHELADA

Beer with habanero, tomato juice and an optional touch of tequila - 7.40€

SANGRÍA DE CAVA 3/4L

Cava de la finca 1918, strawberries, cointreau and juices - 16.90€



AFTERWORK



FISH



GLUTEN



MILK



CELERY



NUTS



SOY



SESAME



PEANUTS



SEAFOOD



EGGS



MOLLUSCS



SULPHITES



MUSTARD

Good vibes!

OUR SUGGESTIONS for sharing

Tartar de vaca vieja 🌿🍷

Bruneta Eco del Pirineo Dry aged 40°
with cured egg yolk and smoked butter - 18.70€

El Canelón XXL 🌿🍷🍷

Duck, chicken and pork ral d'Avinyó annelloni,
with its own juices and foie sauce. - 9.70€

Fresh foie made in two cookings 🍷🍷

Accompanied by mango,
shallots and ratafia - 17,90€

FROM ELSEWHERE, made here

Las Pitiusas 🍷🍷

Home fried potatoes, green pepper, garlic , topped
with a couple of eggs and lightly grilled medium red
prawns from Vilanova - 16.90€

Fish and chips 🍷🍷🍷

Fresh fish from our fish market, with thick homemade
potatoes and a delicious tartar sauce - 12.70€

Ceviche de lubina 🍷🍷

Lightly marinated in leche de tigre, with red onion
and a sweet touch of roasted sweet potato - 14,70€

Green avocado and cucumber aguachile

With pagell, snapper, sea bass, redfish or monkfish,
ask what we do today! - 15,50€

THINK green

Grilled vegetables

Km.0 seasonal vegetables - 13.70€

Xató Vilanoví 🍷🍷

With tuna, cod, Cantabrian anchovies
and our xató sauce - 12.40€

Braised and confit leek 🍷🍷

Extra cured "reixagó" cheese, sobrasada Km.0
with toasted pine nuts and honey - 9,80€

Seasonal salad - 10,20€

Coca enrramada de recapte

With vegetables- 10,40€



"Foc, foc, foc"

¡GRILLED ON AN OPEN FIRE!



Pescado de nuestra lonja 🍷

Ask us about our fresh fish from the fish market

Chuletón de "vaca vieja y gorda"

With a 30-day maturation process.

» High loin. 1 kg. - 58€

» Low loin. 0.5 kg. - 32€

Chuletón de vaca Bruneta Eco del Pirineo

With a 30-day maturation process.

» High loin. 1 kg. - 52€

» Low loin. 0.5 kg. - 28€

Chuletón de cerdo Ral d'Avinyó

Locally-grown Iberian pork steak that has a 30-day
maturation process. 500 gr. - 19,90€

Mín. 2 persons - from 13h to 16h

THE CASSEROLE & SEAFARING TRADITION



Rancho marinero 🍷🍷🍷🍷

Intense stir-fry with kenebec potato, bound with a
rocky fumet and fish from our coast, presented in
two services with rice. - 24,70€

Fideuá La Singular caldosa 🍷🍷🍷🍷

Thick noodles cooked with peeled seafood and fish
- 17,20€

Rice with red prawns VNG 🍷🍷

An intense Vilanova flavour - 20,90€

"All cremat" de pescado de roca 🍷🍷🍷

Traditional Vilanova stew made with rockfish
- 15,80€

ENDS WITH our desserts

Torrija de brioche

vanilla brioche
bread and
almond ice
cream

- 6,70€ 🌿🍷🍷

**Creamy
cheesecake**
with a hazelnut
sablee base

- 7,20€

🌿🍷🍷

Carrot Cake
served with
orange and
ginger ice cream

- 5,90€

🌿🍷

**Different
textures of
chocolate**
with olive oil and
Maldon salt

- 6,70€

🌿🍷🍷

3 cheeses
(Choose your
favourite from
our personal
selection)

- 9,90€

🍷

**Chocolate
truffles**
with chilli, red
pepper, Ibiza
salt, lime and
bitter orange -

6,20€ 🍷

VILANOVA
UINA DE BAI

VINS I CAVES A COPES

Wine

red wines

DO Penedès

VILADELLOPS

Garnatxa, Syrah - 18,20€

DO MONTSANT

FURGUS

Garnatxa peluda, Merlot - 22,90€

LA FLORENS

Garnatxa negra - 23,80€

VESPRES

Carinyena, Garnatxa - 18,60€

VESPRES MAGNUM

Carinyena, Garnatxa - 26,40€

DIDO LA UNIVERSAL

- 18,20€

CLOS DEL GOS

Carinyena, Syrah, Garnatxa - 14,80€

DO TERRA ALTA

SINDICAT DE LA FIGUERA

Garnatxa - 13,70€

DO PRIORAT

PEDRABONA

Carinyena, Garnatxa - 18,80€

MARTINET BRU

Garnatxa, Syrah - 24,80€

CAMINS

Carinyena, Syrah, Cabernet sauvignon, Merlot
- 23,90€

LES CRESTES

- 21€

DO COSTERES DEL SEGRE

CERVOLES GARNATXA

- 16,60€

DO EMPORDÀ

MARTÍ FABRA VINYES VELLES

Cabernet Sauvignon, Carinyena, Ull de Llebre
- 15,30€

ORATORI

- 14,50€

DO RIOJA

EL ANDEN MUGA

Ull de Llebre - 15,20€

MUGA CRIANZA

Ull de Llebre, Mazuelo, Graciano - 21,30€

MUGA CRIANZA MAGNUM

- 32,70€

DO RIBERA DE DUERO

EMILIO MORO RESALSO

Ull de Llebre - 15,50€

CEPA 21

Ull de Llebre - 20,90€

MALLEOLUS

Majuelo - 30,90€

HITO

Ull de Llebre - 16,30€

PAGO DE LOS CAPELLANES CRIANÇA

Ull de Llebre - 22,50€

VIZCARRA CRIANÇA

Tinto Fino - 19,60€

DO DO VALDEORRAS

PAGOS DE GALIR

Mencia - 13,50€

DO BIERZO

PIZARRAS DE OTERO

Mencia - 12,50€

PETALOS DEL BIERZO

Mencia - 21,20€

white wines

DO Penedès

FREYE

Muscat Perellada - 12,50€

VILADELLOPS

Xarel.lo - 13,60€

CAN SUMOI

Perfum - 18€

JEAN LEON

Chardonnay - 22,30€

VINS
I CAVES
A COPES
Wine

white wines

DO PENEDÈS

3 MACABEUS

Macabeu - 14€

CAN BAS L'ERA

Chardonnay - 15,30€

TERRAPRIMA

Chardonnay, Malvasia, Xarel.lo - 20€

XIC

Xarel.lo - 12,30€

DO MONTSANT

GRANIT

Garnatxa Blanca - 23,30€

VESPRES

Garnatxa Blanca - 20,70€

DO TERRA ALTA

LOS CEPS VIA VERDA

Macabeu, Perellada, Garnatxa, Viogner - 13,30€

ELS COSTUMS

Garnatxa Blanca - 15€

DO RUEDA

NAIA

Verdejo - 17,20€

MARTIVILLI

Verdejo - 13,50€

AURA

Verdejo - 14,20€

DO RIBERA SACRA

LA POLA

Doña Blanca, Godello - 27,40€

DO BIERZO

DOMINIO DE TARES

Godello Barrica - 22,10€

PAGOS DE GALIR

Godello - 13,60€

DO RIBEIRO

VIÑA MEIN

Albariño, Godello, Torrontés, Treixadura - 17,70€

VIÑA MEIN MAGNUM

Albariño, Godello, Torrontés, Treixadura - 27,60€

DO RIOJA

MUGA BARRICA

- 16,90€

MUGA BARRICA MAGNUM

- 25.80€

ESPUMOSOS

ROGER GOULART GRVA

Macabeu, Parellada, Xarel.lo - 16,90€

MISTINGUET BRUT NATURE

Macabeu, Parellada, Xarel.lo - 13,80€

LLOPART INTEGRAL

Parellada, Chardonnay, Xarel.lo - 17,20€

AGUSTI TORELLO I MATA

Macabeu, Parellada, Xarel.lo - 24,50€

DE LA FINCA RAVENTOS I BLANC

Macabeu, Parellada, Xarel.lo - 22,80€

BARRICA DE AGUSTI TORELLÓ I MATA

Macabeu - 26€

JUVE I CAMPS SINGULAR NATURE

Xarel.lo - 22,40€

ROSATS

RAVENTOS I BLANC DE NIT

Macabeu, Parellada, Xarel.lo, Monastrell - 18,60€

LLOPART BRUT ROSAT

- 17,10€

CHAMPANYS

CHARLES HEIDSIECK

- 42,80€

rosé wines

DO PENEDÈS

LA ROSA

Sumou, Parellada, Xarel.lo - 14€

DO MONTSANT

REGINA

Garnatxa Tinta, Garnatxa Blanca - 17,40€

SINDICAT DE LA FIGUERA

Garnatxa - 13,60€

DO RIOJA

MUGA

Garnatxa Tinta, Viura - 12,60€