

PORK.

...hoig per tu



PRESENTATION:

True MADNESS dedicated to a single protagonist: the PORK. From nose to tail, fresh, cured, dried sausage, pressed, salted and, above all, roasted in our "I-rational" wood oven. A culinary concept that pays tribute to the quality of this unique, one-of-a-kind product in Mediterranean culture.

The alliance between two families devoted and intertwined by their love of traditional products, Viñaspre and Rovira. Iñaki and Oriol have thrown themselves into this project to create a culinary journey unprecedented that comes from pig breeding, care, feeding and processing to ensure traceability from the farm to the table.

TYPE OF CUISINE:

Product

ADDRESS:

C/ CONSOLAT DEL MAR, 15. 08003, BARCELONA (BORN) | PH. +34 93 295 66 36

OPENING HOURS:

From 12:30h to 00:30h (friday,saturday and the eve of holiday until 01:00h)

CAPACITY:

RESTAURANT: 50 covers (including a private area for 6 covers) | TERRACE:24 people