



TO START...

“GILDAS”	2.60
Mussel in “escabeche”, gordal olive, pickled green chili, piquillo pepper and pearl onion	5-6
Cantabrian anchovy, pickled green chili and olive	1-5
Smoked sardine, olive, pickled green chili and jalapeño	1-5
“Huerta”, gordal olive, “piquillo” pepper, “padrón” pepper, pearl onion and artichoke (2.40€)	5
ANCHOVIES IN VINEGAR	1-5
from l’Escala with olives	9.90
SANTOÑA 00 ANCHOVY (unit)	1-5
on bread with tomato, Kalamata olive and sun-dried tomato	3.90
CRUSHED MARINATED OLIVES	5
	3.00
CHEESE AND PICKLE MIX	2-5
	6.90
BREAD WITH TOMATO	3
	3.50

TAPAS LATAS

OUR RUSSIAN SALAD	1-3-4-5-8	7.90
with looots of tuna and looooots of egg		
ARTICHOKE (unit)	4	6.90
with free-range egg yolk and Iberian pork belly		
VERMOUTH-BRAISED PORK CHEEK TACO (unit)	3-4-5-11	5.45
with avocado, chipotle mayonnaise and jalapeño		
MUSSELS IN “ESCABECHE”	5-6	10.90
with potato chips and our sauce		
SLICED SMOKED SALMON	1-2-3-4-9	5.90
on seaweed bread, avocado cream and tartar sauce		

SOMETHING FRESH

SEASONAL TOMATO SALAD	1-5-8	14.00
with tuna belly and pickles		
FRESH STRACCIATELLA	2-5-12	15.00
with pesto mojo, dehydrated tomatoes, and nuts		

OUR BOARDS

CURED MEAT BOARD	3	13.90
Iberian shoulder, white blood sausage, fuet and cured chorizo		
TABLA DE QUESOS	2-3-12	16.90
Puigpedrós, aged sheep and cow cheese, smoked Idiazabal DOP, Blau ceretà and semi-cured Manchego		

SIGNATURE BITES

BEEF STEAK TARTARE	1-2-3-4-5-8-9-12	15.90
mustard dressing and toasted bread		
AGED PORK LOIN CARPACCIO	1-2-4-5-8-9	15.90
with Parmesan cheese, pickles and our dressing		
VITELLO TONNATO	1-2-4-5	16.50
with aged beef, vitello sauce, capers and Parmesan cheese		
SALMON TARTARE	1-3-8-11-12	14.50
with avocado and cilantro cream, trout roe and toasted bread		

CASSEROLES

MEATBALLS WITH CUTTLEFISH	5-6	13.90
GARLIC PRAWNS	7	14.90
DICED SIRLOIN IN SAUCE	2-3-5-8-10	17.50

OUR CLASSICS

“PATATAS BRAVAS”	3-11	6.90
“BRAVAS” EGGPLANTS	3-4-5-8	7.50
TRUFFLED HAM AND CHEESE SANDWICH	2-3	7.50
LAY’S OMELETTE	2-3-4	8.50
with chistorra, caramelized onion and brie cheese		
ANDALUSIAN STYLE CALAMARI	3-4-6-8	13.90
with soy and lime ceviche mayonnaise		
IBERIAN HAM CROQUETTES (6 units)	2-3	7.90
BEEF CROQUETTES (6 units)	2-3	8.50
ARTICHOKE BURGUER (2 units)	3-5-12	11.00
curry brioche with onion, slices of Iberian ham and romesco		
“TORREZNOS” FROM SORIA	3	8.90
LOADED NACHOS	2-5	9.90
with guacamole, pico de gallo, cheeses, jalapeños and pulled pork		
CHICKEN FINGERS	3-4-8	10.50
with kimchi mayonnaise		
MINI RIBE EYE STEAK BURGER (2 units)	2-3	12.90
With roasted red pepper and Comté cheese		
CHICKEN QUESADILLA	2-3-5-8	8.90
with homemade chimichurri and melted cheese		

SOMETHING SWEET

CHEESECAKE	2-3-4	5.90
with red berry coulis		
MASCARPONE FLAN	2-4	5.50
CHOCOLATE AND PRALINE MOLTEN CAKE	2-4-12	6.90
with yogurt ice cream		
CHOCOLATE TRUFFLES (5 units)	2	4.90
APPLE TATIN	2-5	5.90
with vanilla ice cream		
MINI GIN AND TONIC		4.90

