

PICA PICA

A feast of delicate bites to share.

TO SHARE

Marinated anchovies with tomato and onion dressing

Spicy potatoes with brava sauce

Hand-carved Iberian ham shoulder (80g)

Crystal bread with tomato

Assorted croquettes (ham, mushrooms & truffle)

Andalusian-style calamari with lemon zest

Oxid eggs with ham and caramelized onion

Beef cheek with potato parmentier

DESSERTS TO CHOOSE FROM

Cheesecake with red berries

Chocolate truffles

WINERY

RED: Xino-Xano Tinto, D.O. Penedès

WHITE: Xino-Xano Blanco, D.O. Penedès

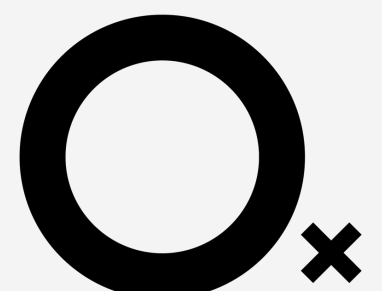
35€

Price per person. Minimum 4 people. VAT included

2 drinks: beer, soft drink or water

1 bottle of wine for every 2 people

Coffee included



OXID RESTAURANT BAR

ALFA

First letter of the Greek alphabet.

TO SHARE

Marinated anchovies with tomato and onion dressing

Oxid mixed salad

Andalusian-style calamari with lemon zest

Grilled mussel pot

RICE DISHES TO CHOOSE FROM

Seafood rice

Monkfish and artichoke rice

Fideuá

DESSERTS TO CHOOSE FROM

Cheesecake with red berries

Apple tatin with vanilla ice cream

WINERY

RED: Ciscu, D.O. Montsant

WHITE: Ermita d'espiells, D.O. Penedés

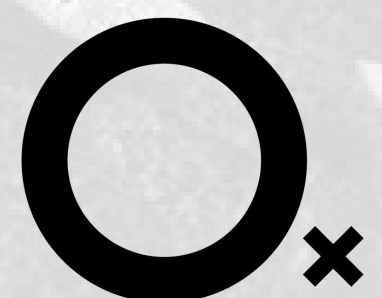
45€

Price per person. Minimum 4 people. VAT included

2 drinks: beer, soft drink or water

1 bottle of wine for every 2 people

Coffee included



OXID RESTAURANT BAR

OMEGA

Twenty-fourth letter of the Greek alphabet.

STARTERS TO CHOOSE FROM

Red tuna tartare with avocado and coriander cream, sweet potato and orange purée

Lamb's lettuce salad with duck ham, pear, artichoke chips, crispy parmesan and a honey and nut vinaigrette

MAIN COURSES TO CHOOSE FROM

Grilled turbot with aubergine chutney and Iberian ham powder

Grilled old cow sirloin in its own jus with potato parmentier and roasted peppers

DESSERTS TO CHOOSE FROM

Cheesecake with red berries

Apple tatin with vanilla ice cream

WINERY

RED: Azpilicueta Crianza, D.O. Rioja

WHITE: Xipella, D.O. Barberà de la Conca

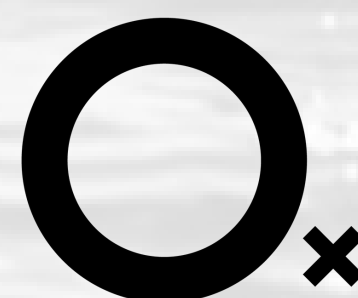
50€

Price per person. Minimum 4 people. VAT included

2 drinks: beer, soft drink or water

1 bottle of wine for every 2 people

Coffee included



OXID RESTAURANT BAR

TXULETÓ

El arte de comer.

TO SHARE

Seaweed toast with Cantabrian 00 anchovy, Kalamata olive and sun-dried tomato

Seasonal tomato salad with tuna belly, pickled onion and piparra pepper

Grilled artichoke flower with egg yolk and Iberian pork jowl

Beef steak tartare with flaky puff pastry bread

MAIN COURSE

Grilled matured old cow chop with peppers and potatoes

DESSERTS TO CHOOSE FROM

Mascarpone flan

Warm chocolate coulant served with bread and a touch of sea salt

WINERY

RED: Nona D.O. Priorat

WHITE: Mar d'Estels, D.O. Montsant

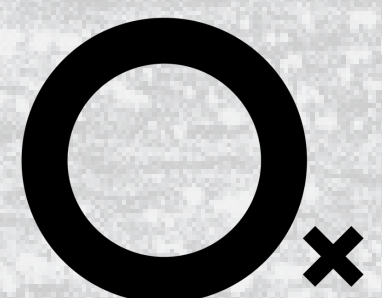
65€

Price per person. Minimum 2 people. VAT included

2 drinks: beer, soft drink or water

1 bottle of wine for every 2 people

Coffee included



OXID RESTAURANT BAR