



TO START

“GILDAS” 1-5	2.40
Cantabrian Anchovy, olive and chili pepper	
Marinated anchovy, olive and chili pepper	
ANCHOVIES IN VINEGAR 1-5	9.90
from “l’Escala” with olives	
SANTOÑA ANCHOVIE 1-5 (ut)	3.90
on bread with tomato, kalamata olive and dired tomato	
CRACKED 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 lots of tuna and lots of egg	
ARTICHOKE (ut) 4	6.90
with free-range egg yolk and Iberian jowl	
MUSSELS IN “ESCABECHE” 5-6	10.90
with potato chips and our sauce	
SLICE OF 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 runny pesto, dried tomatoes and nuts	

OUR BOARDS

CHARCUTERIE BOARD 3	14.50
Iberian Ham, white blood sausage, fuet and cured “chorizo”	
CHEESE PLATTER 2-3-12	16.90
Puigpedrós, Aged ship and cow cheese, Idiazabal DOP, Blau ceretà i semi-cured Manchego	

SIGNATURE BITES

BEEF STEAK TARTARE 1-2-3-4-8-9-12	15.90
with mustard dressing and toasted bread	
SALMONE TARTARE 1-3-8-11-12	14.50
with avocado and cilantro cream, trout roe and toast	

CASSEROLES

MEATBALLS WITH CUTTLEFISH 5-6	13.90
BEEF CHEEK 1-3	13.90
with potato parmentier	

OUR CLASSICS

“CHIPS BRAVAS” 3-11	6.90
“TORTILLA DE PATATA” 2-3-4	5.00
with tomato bread	
LEMON CHICKEN WINGS 3-4	8.90
LOADED NACHOS 2-5	9.90
with guacamole, “pico de gallo”, cheeses, jalapeños i pulled pork	

SOMETHING SWEET

CHEESECAKE 2-3-4	6.20
with red fruit coulis	
CHOCOLATE AND PRALINE MOLTEN CAKE 2-4-12	6.90
with yogurt icecream	
CHOCOLATE TRUFFLES 2 (5ut)	5.20
MINI GINTONIC	4.90

