

# OUR MENU



## TO START

Crushed olives 5	3.00
Anxovy “gilda” 1-5	2.70
Large veal stew croquette. 1u. 2-3-4-5	2.70
Seaweed bread toast with Cantabrian 00 anchovy, Kalamata olives and sun-dried tomato 1-3-5	3.90
“Patatas bravas” 4-8	6.90
Our russian salad 1-3-4-5-8	7.90
Grilled confit artichoke flower with free-range egg yolk and acorn-fed Iberian jowl. 1u. 4	6.90
Anchovies in vinegar from l’Escala with olives 1-5	10.20
Grilled “coca” bread with tomato 3	3.70

## COLD DISHES

Traditional salmorejo with egg, Iberian ham and smoked sardine 1-3-4	9.80
Seasonal tomato salad with tuna belly, pickled red onion and piparra 1-5	14.20
Fresh burrata, arugula, mojo pesto Kalamata olives, sun-dried tomatoes and nuts 2-3-5-12	15.20
Assortment of Catalan cheeses 2-3-12	16.90
Acorn-fed Iberian ham shoulder, hand-sliced. 80gr.	20.50

## FOR SHARING

Ham croquettes. 6u. 2-3-4	8.50
Ox croquetetes. 6u. 2-3-4	8.90
Potato omelette with spicy sausage, cheese and caramelized onion 3-4	9.00
Spicy eggplant 3-4-5-8	9.20
Cod fritters with olive tapenade mayo and cane honey 1-2-3-4	9.90
Seasonal mussels with “romesco” 1-5-6	12.90
Grilled black Catalan sausage with caramelized red peppers 5	13.90
Oxid eggs with baby eels, garlic and red pepper 4	13.90
Oxid eggs with caramelized onion and Iberian ham 4	13.90
Andalusian-style calamari with kimchi mayo and lemon zest 3-4-6-8	14.20
Rock octopus with potato, cabbage and bacon mash 6	19.80

## RICE

*Minimum 2 people, price per person.*

Fideuá 1-3-6-7-10	17.20
Shiitake and Catalan sausage rice 10	18.50
Monkfish and artichoke rice 1-7-10	18.90
Peeled seafood rice 1-6-7-10	19.50

## FISH

Cod loin with Catalan vegetable stew and crispy sweet potato 1-3	17.90
Red tuna tartare with kimchi dressing and avocado cream 1-3-4-8-9-11	19.20
Grilled butterflied sea bass Donostia-style with garnish 1-5	21.00

## MEATS

Catalan grilled sausage with beans and alioli 4-8	14.50
Grilled boneless chicken thigh with beans and potatoes	15.50
Matured ribeye burger with fries, roasted peppers and Padrón peppers 5	15.50
Beef steak tartare with mustard dressing, cured egg yolk and carasatu bread 2-3-4-5-9	19.50
Acorn-fed Iberian pork secreto with potato parmentier, chimichurri and Padrón peppers 2-5	21.90
National aged beef tenderloin. 200gr.	24.90
National aged beef loin, 30 days matured. 500gr. 5	42.00
Dry-aged national beef rib steak with potatoes an peppers (35 days matured). Price per kilo 5	65.00

## DESSERTS

Chocolate cake with olive oil and salt 2-3-4	6.20
Chocolate truffles 2	5.90
Baked cheesecake with red fruit jam 2-3-4-5	6.90
Mascarpone flan 2-4	6.20
Apple tatin with salted caramel ice cream 2-3-4-10-12	7.90
Grilled custard-filled pastry with hot chocolate 2-3-4	6.20
Yogurt with honey and walnuts 2-12	5.00
Seasonal ice creams 2-3-4-5	5.90