

OUR MENU



FOR SHARING

ANCHOVY GILDA 1-5	2.60
SEASONED CRUSHED OLIVES 5	3.00
SEAWEED BREAD TOAST WITH CANTABRIAN 00 ANCHOVIES with olives and sun-dried tomatoes 1-3-5	3.90
ANCHOVIES IN VINEGAR FROM L'ESCALA WITH OLIVES 1-5	10.20
CHIPS	2.50
PATATAS BRAVAS 4-8	6.90
ALIOLI POTATOES 4-8	6.90
EGGPLANT BRAVAS 3-4-5-8	9.20
OUR RUSSIAN SALAD 1-3-4-5-8	7.90
CROQUETTE OF BRAISED VEAL 2-3-4-5	2.70
BEEF CROQUETTES (6u) 2-3-4	8.90
IBERIAN HAM CROQUETTES (6u) 2-3-4	8.50
CODFISH FRITTERS with sobrasada alioli 1-2-3-4	9.50
POTATO OMELETTE WITH POACHED ONION and tomato bread 3-4	6.50
ACORN-FED IBERIAN HAM cut by knife (80gr)	18.90
ASSORTMENT OF CATALAN CHEESES 2-12	16.90
GRILLED MUSSELS WITH LOURDES WATER 1-5-6	12.50
DUCK CONFIT CRÊPE with peanuts and hoisin sauce 2-3-4-12	14.90
TOASTED COCA BREAD GRILLED WITH TOMATOES 3	3.50

TO START WITH

SALAD OF ROASTED PEPPERS tuna belly, red onion and peppercorns 1-5	13.90
FRESH STRACCIATELLA with pesto mojo, sun-dried tomatoes and nuts 2-3-5-12	14.90
CONFIT ARTICHOKE FLOWER with free-range egg yolk and Iberian acorn-fed pork jowl (1u) 4	6.90
CALAMARI ANDALUSIAN STYLE with kimchi mayonnaise and lemon zest 4-3-6-8	13.90
ROCK OCTOPUS with potato and cabbage trinxat 6	19.80
GRILLED BLACK SAUSAGE with caramelized peppers 5	13.90
SMOKED SALMON LOINS with tartar sauce, avocado and coriander cream, wasabi and nori seaweed 1-2-4-5	19.20
OXID EGGS WITH GARLIC EELS AND PAPRIKA 4	12.90
OXID EGGS WITH CARAMELIZED ONION AND IBERIAN HAM 4	13.90
OXID EGGS WITH ONION, SHITAKE AND FOIE 4	15.90

RICE DISHES (Minimum of 2 people, price per person)

FIDEUÀ 1-3-6-7-10	16.90
RICE WITH SHIITAKE MUSHROOM AND SAUSAGE 10	18.20
MONKFISH AND ARTICHOKE RICE 1-7-10	18.50
SENYORET RICE 1-6-7-10	18.90

FISH

BLUEFIN TUNA TARTAR kimchi dressing, avocado cream and trout roe 1-3-4-8-9-11	19.20
COD TACO with sanfaina and sweet potato crisp 1-3	17.20
SEA BASS OPEN ON THE BACK DONOSTIARRA STYLE AND GARNISH 1-5	18.20

MEATS

GRILLED “BUTIFARRA DE PAGÈS” with mongetes and alioli 4-8	14.20
GRILLED BONELESS CHICKEN BREAST with mongetes and potatoes	15.20
BEEF STEAK TARTAR with creamy cheese, piparra and carasatu bread 2-3-4-5-9	19.20
T-BONE STEAK BURGER with french fries,roasted peppers and Padrón peppers 5	15.50
NATIONAL BEEF TENDERLOIN (200gr.)	24.90
NATIONAL OLD COW LOIN with 30 days of maturation (500 gr.) 5	42.00
NATIONAL OLD COW STEAK with potatoes and peppers (Maturation 35 days, price per kilo) 5	65.00

DESSERTS

CHOCOLATE, OIL AND SALT CAKE 2-3-4	6.20
CHOCOLATE TRUFFLES 2	5.90
CHEESECAKE with red fruit jam 2-3-4-5	6.90
MASCARPONE FLAN 2-4	6.20
OSMOTIZED MELON with green apple ice cream 2-4	6.20
GRILLED CREAM-FILLED XUXO with hot chocolate 2-3-4	6.20
YOGURT with honey and nuts 2-12	5.00
ICE CREAM check our flavors 2-3-4-5	5.90