

# PICA PICA

*A feast of delicate bites to share.*

## TO SHARE

Hand-carved Iberian ham shoulder. 80gr.

Crystal bread with tomato

Marinated anchovies with tomato and onion dressing

“Patatas bravas”

Assorted croquettes (ham, mushrooms & truffle)

Andalusian-style calamari with lemon zest

Eggs with tuna tartare and straw potatoes

Grilled 100% Iberian pork fan cut with fresh herb chimichurri, potatoes and peppers

## DESSERTS TO CHOOSE FROM

Cheesecake with red berries

Chocolate truffles

Osmotized pineapple with lime zest and coconut ice cream

## 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

Burrata salad with its mojo pesto, tomato, Kalamata olives and arugula

Andalusian-style calamari with lemon zest

Grilled mussel pot

## RICE DISHES TO CHOOSE FROM

Seafood rice

Monkfish and artichoke rice

Octopus fideuá

## DESSERTS TO CHOOSE FROM

Cheesecake with red berries

Apple tatin with vanilla ice cream

Osmotized pineapple with lime zest and coconut ice cream

## WINERY

RED: Ciscu, D.O. Montsant

WHITE: Ermita d'Espiells, D.O. Penedès

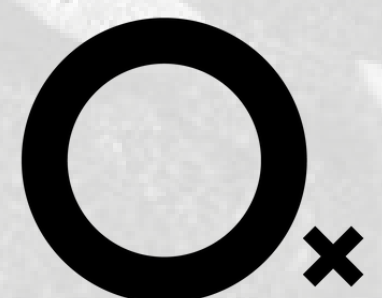
# 45€

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

Seasonal tomato salad with tuna belly, spring onion and extra virgin olive oil

Oxid eggs with Iberian shoulder and caramelized onion

## 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

Grilled 100% Iberian pork fan cut with fresh herb chimichurri, potatoes and peppers

## DESSERTS TO CHOOSE FROM

Cheesecake with red berries

Apple tatin with vanilla ice cream

Osmotized pineapple with lime zest and coconut ice cream

## WINERY

RED: Azpilicueta Crianza, D.O. Rioja

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

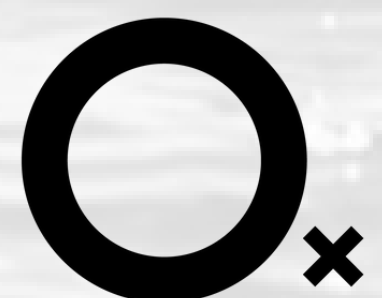
# 50€

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



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# TXULETÓ

*The art of eating.*

## 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 bread toast

## 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

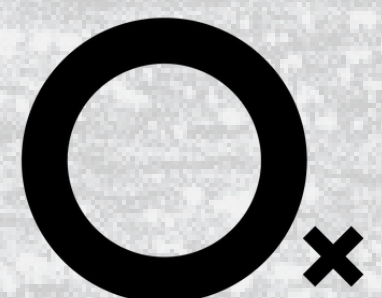
65€

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