

OUR MENU



TO START

Beef cheek croquette. 1u. 2-3	2.50
Santoña 00 anchovy with seaweed bread, sun-dried tomato and Kalamata olive 1-3-5	3.90
“Patatas bravas 3-4-5	7.90
Artichoke flower with egg yolk and Iberian pork jowl. 1 u. 4	7.90
Homemade croquettes – mushroom and truffle or ham. 6 u. 2-3-4	9.50
Marinated anchovies with chopped tomato and onion 1-5	10.20
Cod fritters with olive tapenade mayo. 5 u. 1-2-3-4	11.90
Oxids, marinated and fried anchovies 1-3-5	13.90
Andalusian-style squid 2-3	15.90
Crispy coca bread, tomato, olive oil and salt 3	4.50

PERFECT TO SHARE

Our guacamole with fried corn toasts 5-3-8	12.50
Grilled sardines 1	13.50
Grilled mussel pot 3-6	13.90
Oxid eggs with Iberian shoulder and caramelized onion 3-4	14.90
Grilled squid with garlic oil drizzle 2-3-6-8	18.00
Eggs with tuna tartare and straw potatoes 1-3-4-5-6-8-11	19.50
100% acorn-fed Iberian ham board 3	19.90
Grilled octopus with tender garlic “trinxa” 1-2-3-4	19.90

SALADS AND COLD DISHES

Traditional gazpacho with its garnishes 3-5-8	9.80
Burrata salad with its mojo pesto, tomato, Kalamata olives and arugula 2-3-8-12	14.90
Seasonal tomato salad with tuna belly, spring onion and extra virgin olive oil 1	15.50
Rock octopus salad with Kalamata olive mayo and chopped vegetables 1-3-5-6-8	15.50
Classic seabass ceviche with sweet potato purée and avocado 1-2-6-10	16.90
Red tuna tartare with avocado and coriander cream, sweet potato and orange purée 1-3-5-8-11	19.50
Beef steak tartare with bread toasts 2-3-4-5-8-9	21.50

RICE DISHES

Minimum 2 people, price per person

Seafood paella 1-6-7-10	19.50
“Arrosejat” with baby prawns and aioli 1-4-6-7-10	19.50
Octopus “fideuà” 1-6-7-10	19.50
Iron-pan rice with monkfish and artichokes 1-6-7-10	23.50
Peeled seafood rice 1-6-7-10	24.00
Creamy rice with monkfish and prawn 1-6-7-10	24.50
Dry rice with lobster 1-6-7-10	25.90
Rice of the week	s/m

FISH

Grilled cod loin with Catalan vegetable stew 1	20.90
Grilled turbot with eggplant chutney and Iberian ham dust 1-2	24.50
Grilled monkfish with sautéed seasonal vegetables 1	23.50
Catch of the day from the fish market	s/m

MEAT

Oxid-style burger 3-5	11.90
Grilled 100% Iberian pork fan cut with fresh herb chimichurri, potatoes and peppers 3-5-8	19.50
Grilled national beef sirloin with potato parmentier and roasted peppers 2-5	24.90
30-day dry-aged old cow ribeye with cristal peppers and fries. 500g. 5	42.00
National old cow rib steak with 35 days dry-aging served with potatoes and peppers. Price per kilogram. 5	60.00

FOR THE LITTLE ONES

Mini full burger 2-3-4-5	5.50
An egg with potatoes and ham 4	7.95
Crispy chicken fingers 3-4	10.20
Chicken quesadilla 2-3-5-8	11.50

DESSERTS

Mascarpone flan 2-4	6.00
Chocolate truffles. 4 u. 2	6.50
Lemon sorbet 2-3	6.50
Homemade cheesecake with red berries 2-3	6.90
Belgian chocolate ice cream 2-3-8	7.50
Salted caramel ice cream 2-3	7.50
Chocolate coulant to spread with crispy bread and salt 2-3-11-12	7.90
Osmotized pineapple with lime zest and coconut ice cream 2	7.90
Bourbon vanilla ice cream 2-3-8	7.90
Apple tatin with vanilla ice cream 2-3-4	8.50

1. Fish	2. Lactose	3. Gluten	4. Egg	5. Sulfites	6. Mollusks
7. Crustacean	8. Soy	9. Mustard	10. Celery	11. Sesame	12. Nuts