

# 4 latas

## by OXID

### TO START

BEEF CHEEK CROQUETTE. 1U. 2.50

SANTOÑA 00 ANCHOVY WITH SEAWEED BREAD, SUN-DRIED TOMATO AND KALAMATA OLIVES 3.90

“PATATAS BRAVAS” 7.90

ARTICHOKE FLOWER WITH EGG YOLK AND IBERIAN PORK JOWL. 1U. 7.90

HOMEMADE CROQUETTES-MUSHROOM AND TRUFFLE OR HAM. 6U. 9.50

MARINATED ANCHOVIES WITH CHOPPED TOMATO AND ONION 10.20

COD FRITTERS WITH OLIVE TAPENADE MAYO. 5U. 11.90

OXIDS, MARINATED AND FRIED ANCHOVIES 13.90

ANDALUSIAN-STYLE SQUID 15.90

CRISPY COCA BREAD WITH TOMATO 4.50

### PERFECT TO SHARE

OUR GUACAMOLE WITH FRIED CORN TOAST 12.50

GRILLED SARDINES 13.50

GRILLED MUSSEL POT 13.90

OXID EGGS WITH IBERIAN SHOULDER AND CARAMELIZED ONION 14.90

GRILLED SQUID WITH GARLIC OIL DRIZZLE 18.00

EGGS WITH TUNA TARTARE AND STRAW POTATOES 19.50

100% ACORN-FED IBERIAN HAM BOARD 19.90

GRILLED OCTOPUS WITH TENDER GARLIC “TRINXAT” 19.90

### FOR THE KIDS

MINI FULL BURGER 5.50

AN EGG WITH POTATOES AND HAM 7.95

CRISPY CHICKEN FINGERS 10.20

CHICKEN QUESADILLA 11.50

### SALADS AND COLDS

TRADITIONAL GAZPACHO WITH ITS GARNISHES 9.80

BURRATA SALAD WITH MOJO PESTO, TOMATO, KALAMATA OLIVES AND ARUGULA 14.90

SEASONAL TOMATO SALAD WITH TUNA BELLY, SPRING ONION AND EXTRA VIRGIN OLIVE OIL 15.50

ROCK OCTOPUS SALAD WITH KALAMATA OLIVE MAYO AND ITS GARNISHES 15.50

CLASSIC SEABASS CEVICHE WITH SWEET POTATO PIRÉE AND AVOCADO 16.90

RED TUNA TARTARE WITH AVOCADO AND CORIANDER CREAM, SWEET POTATO AND ORANGE PURÉE 19.50

BEEF STEAK TARTARE WITH BREAD TOASTS 21.50

### FISH

GRILLED COD LOIN WITH “SAMFAINA” 20.90

GRILLED TURBOT WITH EGGPLANT CHUTNEY AND IBERIAN HAM DUST 23.50

GRILLED MONKFISH WITH SAUTÉED SEASONAL VEGETABLES 23.00

CATCH OF THE DAY FROM THE FISH MARKET S/M

### MEAT

OXID-STYLE BURGER 11.90

GRILLED 100% IBERIAN PORK FAN CUT WITH FRESH HERB CHIMICHURRI, POTATOES AND PEPPERS 19.50

GRILLED NATIONAL BEEF SIRLOIN WITH POTATO PARMENTIER AND ROASTED PEPPERS 24.90

30-DAY DRY-AGED OLD COW RIBEYE WITH CRISTAL PEPPERS AND FRIES. 500GR. 42.00

NATIONAL OLD COW RIB STEAK WITH 35 DAYS DRY-AGING SERVED WITH POTATOES AND PEPPERS. PRICE PER KILOGRAM. 60.00

### DESSERTS

MASCARPONE FLAN 6.00

CHOCOLATE TRUFFLES. 4UT. 6.50

LEMON SORBET 6.50

HOMEMADE CHEESCAKE WITH RED BERRIES 6.90

BELGIAN CHOCOLATE ICE CREAM 7.50

SALTED CARAMEL ICE CREAM 7.50

CHOCOLATE COULANT TO SPREAD WHIT CRISPY BREAD AND SALT 7.90

OSMOTIZED PINEAPPLE WITH LIME ZEST AND COCONUT ICE CREAM 7.90

BOURBON VANILLA ICE CREAM 7.90

APPLE TATIN WITH VANILLA ICE CREAM 8.50