

PICA PICA

Dishes designed to share, spark your appetite, and enjoy the moment in good company.

TO SHARE

PATATAS BRAVAS

OUR RUSSIAN SALAD

HAND-CUT IBERIAN HAM

ANDALUSIAN-STYLE CALAMARI

BEEF STEAK TARTARE WITH CREAMY CHEESE, PIPARRA AND CARASATU BREAD

HAM CROQUETTES

OXID EGGS

ROCK OCTOPUS WITH POTATO AND CABBAGE "TRINXAT"

CRYSTAL BREAD WITH TOMATO

DESSERT

SELECTION OF CAKES

WINE CELLAR

RED: AZPILICUETA CRIANZA D.O. RIOJA

WHITE: VIÑA SALTÉS D.O. RUEDA

CAVA: ORIOL ROSSELL BRUT NATURE

35€

Price per person. Minimum 4 people. VAT included
2 glasses of beer, soft drink, or water
Bottle of wine for every two people
Coffee included



ARROZ

Mediterranean flavor cooked slowly, perfect for sharing.

TO SHARE

PATATAS BRAVAS

ROASTED PEPPER SALAD WITH TUNA BELLY, RED ONION AND PIPIRRANA

GRILLED MUSSELS WITH LOURDES WATER

ANDALUSIAN-STYLE CALAMARI

RICE DISHES TO CHOOSE

FIDEUÀ

SHIITAKE MUSHROOM AND SAUSAGE RICE

MONKFISH AND ARTICHOKE RICE

"SEÑORITO" RICE

DESSERT TO CHOOSE

CHEESECAKE

CHOCOLATE CAKE WITH OLIVE OIL AND SALT

MASCARPONE FLAN

WINE CELLAR

RED: AZPILICUETA CRIANZA D.O. RIOJA

WHITE: VIÑA SALTÉS D.O. RUEDA

CAVA: ORIOL ROSSELL BRUT NATURE

45€

Price per person. Minimum 4 people. VAT included
2 glasses of beer, soft drink, or water
Bottle of wine for every two people
Coffee included



COMPARTIR

Enjoy something with others, creating moments, bonds, and memories around a table.

FIRST COURSE TO CHOOSE

FRESH BURRATA, ARUGULA, MOJO PESTO, KALAMATA OLIVES, SUN-DRIED TOMATOES AND NUTS

RED TUNA TARTARE WITH KIMCHI DRESSING, AVOCADO CREAM AND TROUT ROE

SECOND COURSE TO CHOOSE

NATIONAL BEEF TENDERLOIN (200 G)

SEA BASS BUTTERFLIED DONOSTIARRA STYLE WITH GARNISH

DESSERT TO CHOOSE

CHEESECAKE

CHOCOLATE CAKE WITH OLIVE OIL AND SALT

MASCARPONE FLAN

WINE CELLAR

RED: AZPILICUETA CRIANZA D.O. RIOJA

WHITE: VIÑA SALTÉS D.O. RUEDA

CAVA: ORIOL ROSSELL BRUT NATURE

50€

Price per person. Minimum 2 people. VAT included

2 glasses of beer, soft drink, or water

Bottle of wine for every two people

Coffee included



SOBREMESA

Tiempo que se pasa en la mesa después de una comida, hablando y disfrutando de la compañía.

TO SHARE

SEAWEED BREAD TOAST WITH CANTABRIAN ANCHOVY 00 WITH OLIVE TAPENADE AND SUN-DRIED TOMATO

ROASTED PEPPER SALAD WITH TUNA BELLY, RED ONION, AND PIPIRRANA

CONFIT ARTICHOKE FLOWER WITH FREE-RANGE EGG YOLK AND ACORN-FED IBERIAN PORK JOWL

GRILLED BLACK PUDDING SAUSAGE WITH CARAMELIZED PEPPERS

MAIN COURSE

ONE-KILO T-BONE STEAK TO SHARE

DESSERT TO CHOOSE

CHEESECAKE

CHOCOLATE CAKE WITH OLIVE OIL AND SALT

MASCARPONE FLAN

WINE CELLAR

RED: PAGOS DE ANGUIX CRIANZA D.O. RIBERA DEL DUERO

WHITE: VIÑA SALTÉS D.O. RUEDA

CAVA: ORIOL ROSSELL BRUT NATURE

65€

Price per person. Minimum 2 people. VAT included

2 glasses of beer, soft drink, or water

Bottle of wine for every two people

Coffee included

