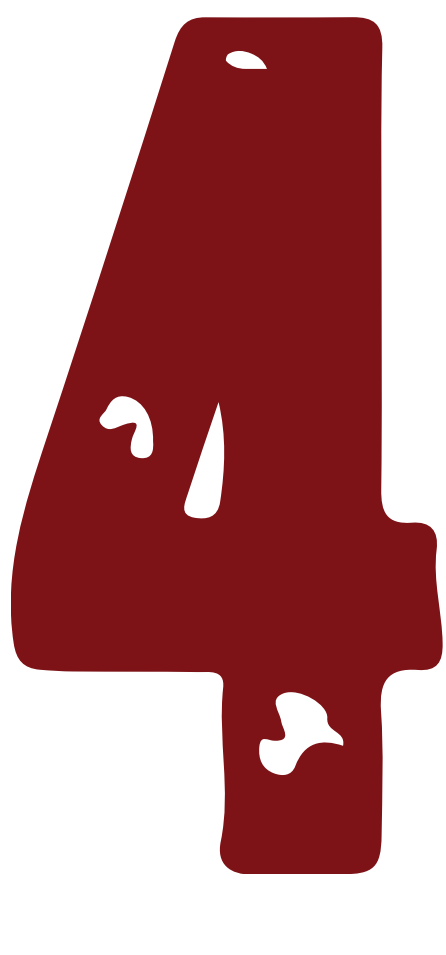




TO START...

“GILDAS”	2.60
Mussel in “escabeche”, gordal olive, pickled green chili, piquillo pepper and pearl onion 5-6	
Cantabrian anchovy, pickled green chili and olive 1-5	
Smoked sardine, olive, pickled green chili and jalapeño 1-5	
“Huerta”, gordal olive, “piquillo” pepper, “padrón” pepper, pearl onion and artichoke (2.40€) 5	
ANCHOVIES IN VINEGAR 1-5	9.90
from l’Escala with olives	
SANTOÑA 00 ANCHOVY (unit) 1-5	3.90
on bread with tomato, Kalamata olive and sun-dried tomato	
CRUSHED MARINATED OLIVES 5	3.00
CHEESE AND PICKLE MIX 2-5	6.90
BREAD WITH TOMATO 3	3.50

TAPAS LATAS

OUR RUSSIAN SALAD 1-3-4-5-8	7.90
with looots of tuna and looooots of egg	
ARTICHOKE (unit) 4	6.90
with free-range egg yolk and Iberian pork belly	
VERMOUTH-BRAISED PORK CHEEK TACO (unit) 3-4-5-11	5.45
with avocado, chipotle mayonnaise and jalapeño	
MUSSELS IN “ESCABECHE” 5-6	10.90
with potato chips and our sauce	
SLICED SMOKED SALMON 1-2-3-4-9	5.90
on seaweed bread, avocado cream and tartar sauce	

SOMETHING FRESH

SEASONAL TOMATO SALAD 1-5-8	14.00
with tuna belly and pickles	
FRESH STRACCIATELLA 2-5-12	15.00
with pesto mojo, dehydrated tomatoes, and nuts	

OUR BOARDS

CURED MEAT BOARD 3	13.90
Iberian shoulder, white blood sausage, fuet and cured chorizo	
TABLA DE QUESOS 2-3-12	16.90
Puigpedrós, aged sheep and cow cheese, smoked Idiazabal DOP, Blau ceretà and semi-cured Manchego	

SIGNATURE BITES

BEEF STEAK TARTARE 1-2-3-4-5-8-9-12	15.90
mustard dressing and toasted bread	
AGED PORK LOIN CARPACCIO 1-2-4-5-8-9	15.90
with Parmesan cheese, pickles and our dressing	
VITELLO TONNATO 1-2-4-5	16.50
with aged beef, vitello sauce, capers and Parmesan cheese	
SALMON TARTARE 1-3-8-11-12	14.50
with avocado and cilantro cream, trout roe and toasted bread	

CASSEROLES

MEATBALLS WITH CUTTLEFISH 5-6	13.90
GARLIC PRAWNS 7	14.90
DICED SIRLOIN IN SAUCE 2-3-5-8-10	17.50

OUR CLASSICS

“PATATAS BRAVAS” 3-11	6.90
“BRAVAS” EGGPLANTS 3-4-5-8	7.50
TRUFFLED HAM AND CHEESE SANDWICH 2-3	7.50
LAY’S OMELETTE 2-3-4	8.50
with chistorra, caramelized onion and brie cheese	
ANDALUSIAN STYLE CALAMARI 3-4-6-8	13.90
with soy and lime ceviche mayonnaise	
IBERIAN HAM CROQUETTES (6 units) 2-3	7.90
BEEF CROQUETTES (6 units) 2-3	8.50
ARTICHOKE BURGUER (2 units) 3-5-12	11.00
curry brioche with onion, slices of Iberian ham and romesco	
“TORREZNOS” FROM SORIA 3	8.90
LOADED NACHOS 2-5	9.90
with guacamole, pico de gallo, cheeses, jalapeños and pulled pork	
CHICKEN FINGERS 3-4-8	10.50
with kimchi mayonnaise	
MINI RIBE EYE STEAK BURGER (2 units) 2-3	12.90
With roasted red pepper and Comté cheese	
CHICKEN QUESADILLA 2-3-5-8	8.90
with homemade chimichurri and melted cheese	

SOMETHING SWEET

CHEESECAKE 2-3-4	5.90
with red berry coulis	
MASCARPONE FLAN 2-4	5.50
CHOCOLATE AND PRALINE MOLTEN CAKE 2-4-12	6.90
with yogurt ice cream	
CHOCOLATE TRUFFLES (5 units) 2	4.90
APPLE TATIN 2-5	5.90
with vanilla ice cream	
MINI GIN AND TONIC	4.90



4 pokes

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POKES

SALMON POKE 1-3-8-11	12.40
Rice base with salmon, edamame, pickled carrot, cherry tomato, avocado, crispy onion, and ponzu & teriyaki sauce	
Large +1,55€	
TUNA POKE 1-3-8-11	12.90
Rice base with tuna, avocado, masago, corn, edamame, goma wakame, sesame seeds, and furikake with ponzu & teriyaki sauce	
Large +1,60€	
SPICY TUNA POKE 1-3-8-11	13.40
Rice base with spicy tuna, cherry tomato, edamame, avocado, masago, crispy onion, and shichimi 7 spices, with teriyaki sauce and spicy mayonnaise	
Large +1,50€	
SMOKED CHICKEN POKE 3-8-11	12.40
Mesclum base with smoked chicken, pineapple, mint, pickled carrot, avocado, edamame, sesame seeds, and crispy onion, with ponzu & kimchi sauce	
Large +1,55€	
KARAAGE CHICKEN POKE 2-3-8-11-12	13.40
Rice base with karaage chicken, corn, shelled edamame, cherry tomato, avocado, topped with crispy onion and sesame, with teriyaki sauce and Japanese mayonnaise	
Large +2€	
HEURA POKE 3-8-11	13.40
Quinoa and rice base. Heura, edamame, goma wakame, avocado, cherry tomato, sesame seeds, and toasted sunflower seeds with ponzu & kimchi sauce	
Large +1.10€	

HOT POKES

TERIYAKI SALMON 1-3-7-11	14.90
Hot sushi rice with grilled salmon, ponzu & teriyaki sauce, topped with toasted sunflower seeds and sesame seeds	
TERIYAKI CHICKEN 3-11	10.90
Hot sushi rice with breaded chicken breast, ponzu & teriyaki sauce, topped with crispy onion and sesame seeds	
HOT GYOZA POKE 3-11	9.90
Hot sushi rice with breaded chicken breast, ponzu & teriyaki sauce, topped with crispy onion and sesame seeds	
HOT VEGGIE GYOZA POKE 3-7	9.90
Hot sushi rice with breaded chicken breast, ponzu & teriyaki sauce, topped with crispy onion and sesame seeds	

BURRITOS

CHICKEN BURRITO 3-4	8.50
Smoked chicken, avocado, tomato, edamame, red onion, mesclum, cucumber, and jalapeño mayonnaise	
PULLED PORK BURRITO 3-7-8-11-12	8.50
Pulled pork, red onion, peanuts, mesclum, avocado, cherry tomato, cucumber, and yakiniku sauce	
TUNA BURRITO 1-3-7-8-11	9.40
Hot sushi rice with breaded chicken breast, ponzu & teriyaki sauce, topped with crispy onion and sesame seeds	
HEURA BURRITO 3-7-8-11	9.40
Heura, corn, edamame, mesclum, crispy onion, cucumber, and pesto sauce	
SUSHI SALMON BURRITO 1-3-4-8-11	9.40
Salmon, cucumber, avocado, edamame, mesclun, cherry tomato, crispy onion, Japanese mayonnaise, teriyaki, and sesame seeds	
SUSHI TUNA BURRITO 3-7-8-11	9.95
Tuna, cucumber, avocado, edamame, red onion, masago, mesclum, and sesame seeds	

CALIFORNIAS

SALMON CALIFORNIA 1-4-11	8.90
Rice roll filled with avocado and salmon with black sesame	
CHICKEN CALIFORNIA 1-3-4-8-11	8.40
Rice roll filled with avocado and marinated chicken with mixed sesame, caramelized onion, and teriyaki sauce	