

OUR MENU



TO START

Anchovy gilda 1-5	2.70
Seaweed toast with Cantabrian anchovy 00, Kalamata olive and sundried tomato 1-3-5	3.90
Patatas bravas 1-5-8-11	7.20
Our Russian salad 1-3-5-8-11	8.20
Grilled confit artichoke flower with cured egg yolk and acorn-fed Iberian pork jowl 4	7.20
Marinated anchovies from L’Escala with olives 1-5	10.20
Cristal bread with tomato 3	3.70

COLD DISHES

Grilled escalivada with romesco sauce and anchovies 1-2-3-5-12	13.90
Roasted pumpkin, burrata, arugula and red pesto 2-12	14.90
Cured beef with almonds and extra virgin olive oil 12	15.50
Selection of Catalan cheeses, quince, nuts and crackers 2-3-12	17.50
Red tuna tartare, kimchi dressing, sweet potato and orange purée, served with seaweed bread 1-3-5-8-11	19.20
SLow-loin steak tartare, mustard dressing, cured egg yolk, piparra pepper and carasatu bread 1-3-4-5-8-9	19.90

IDEAL TO SHARE

Iberian ham croquettes. 6 pcs. 2-3	8.70
Beef croquettes. 6 pcs. 2-3	9.20
Cod fritters with olive tapenade mayo and cane honey 1-2-3-4-5-8	11.50
Grilled black pudding with caramelized red peppers 5	9.20
Grilled razor clams 2-3-6-12	14.00
Porcini cannelloni with Parmesan béchamel and meat jus 2-3-5-8	14.50
Oxid eggs with caramelized onion and Iberian ham 4	14.90
Andalusian-style calamari with kimchi mayonnaise and lime zest 3-4-5-6-8	15.50
Grilled octopus with black pudding cabbage and Iberian pork belly 6	22.00

RICE

Minimum for 2 people, price per person.

Fideuá 1-2-3-5-6-7-12	18.90
Rice with porcini mushrooms and sausage 2-3-12	19.50
Rice with monkfish and artichoke 1-2-3-5-6-7-12	19.50
Peeled seafood rice 1-2-3-5-6-7-12	19.90

FISH

Grilled cod loin confit with ratatouille and olive tapenade 1-4	18.90
Fish meatballs in suquet with mussels and prawns 1-2-3-4-5-6-7-8-12	16.90
Grilled sea bass with garlic, potatoes and peppers. Price for 2 people. 1-5-8	39.00

GRILLED MEATS

Farmer’s sausage with beans and aioli 2-3-4-12	14.50
Grilled boneless chicken thigh with beans and french fries 2-3-4-12	15.50
Dry-aged ribeye burger with french fries and peppers 5	15.50
Iberian acorn-fed pork “abánico” with chimichurri, potato parmentier and Padrón peppers 2-8	18.90
National beef tenderloin, potato parmentier and porcini mushrooms, caramelized peppers and meat jus 2-5	27.90
Boneless old beef sirloin with french fries and peppers. 500 g 5	42.00
National Frisona ribeye with french fries and peppers. 1 kg 5	70.00
Galician blonde ribeye with french fries and peppers. 1 kg 5	80.00

DESSERTS

Chocolate cake with olive oil and sea salt 2-3-4	6.90
Chocolate truffles. 5pcs. 2	5.90
Baked cheesecake with red berry jam 2-3-4-5	6.90
Mascarpone flan 2-4	6.50
Lemon cream and red berry millefeuille with vanilla ice cream 2-3-4-12	7.90
Curd cheese with honey 2-12	5.90
Seasonal ice creams 2-3-4-5	5.90