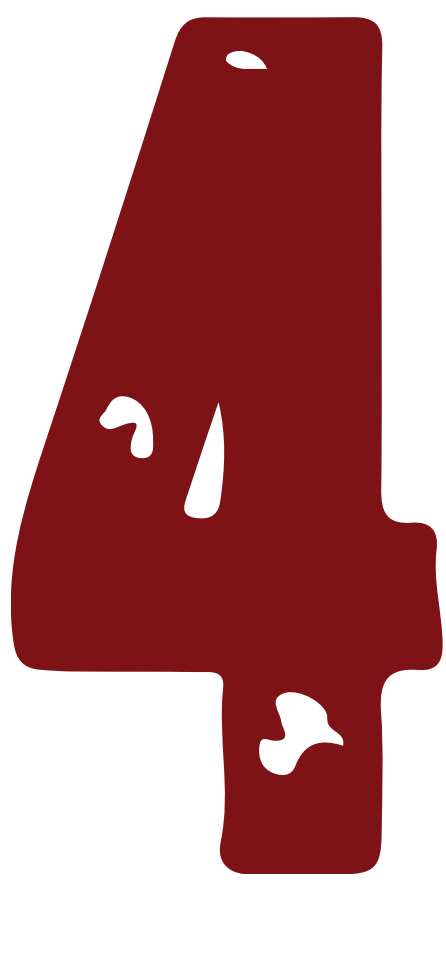




TO START...

“GILDAS”	2.60
Cantabrian anchovy, chili pepper and olive 5-6	
Anchovy in vinegar, chili pepper and olive 5-6	
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	

SOMETHING FRESH

SEASONAL TOMATO SALAD 1-5-8	13.90
with tuna belly and pickles	
BURRATA 2-12	13.90
with sundried tomato pesto, kalamata olives, nuts and arugula	
FLAME-ROASTED AUBERGINE SALAD 2-9-12	13.90
with goat's cheese cream, walnuts and honeymustard vinaigrette	

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	
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	

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	
MEATBALLS WITH CUTTLEFISH 5-6-12	13.90
LOADED NACHOS 2-5	10.50
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	
HOMEMADE COD DIPPINGS 1-2-3-4-5	8.90
with olive mayonnaise	

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
MINI GIN AND TONIC	4.90

ALLERGEN INFORMATION: 1. FISH 2. LACTOSE 3. GLUTEN 4. EGG 5. SULPHITES 6. MOLLUSCS 7. CRUSTACEANS 8. SOY 9. MUSTARD 10. CELERY 11. SESAME 12. NUTS

WE’RE OPEN FOR DINNER FROM 18.00 TO 23.00 MONDAY TO SATURDAY. WE’RE OPEN FOR BREAKFAST AND LUNCH FROM 09.00 TO 15.00 SUNDAY AND PUBLIC HOLIDAYS.

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