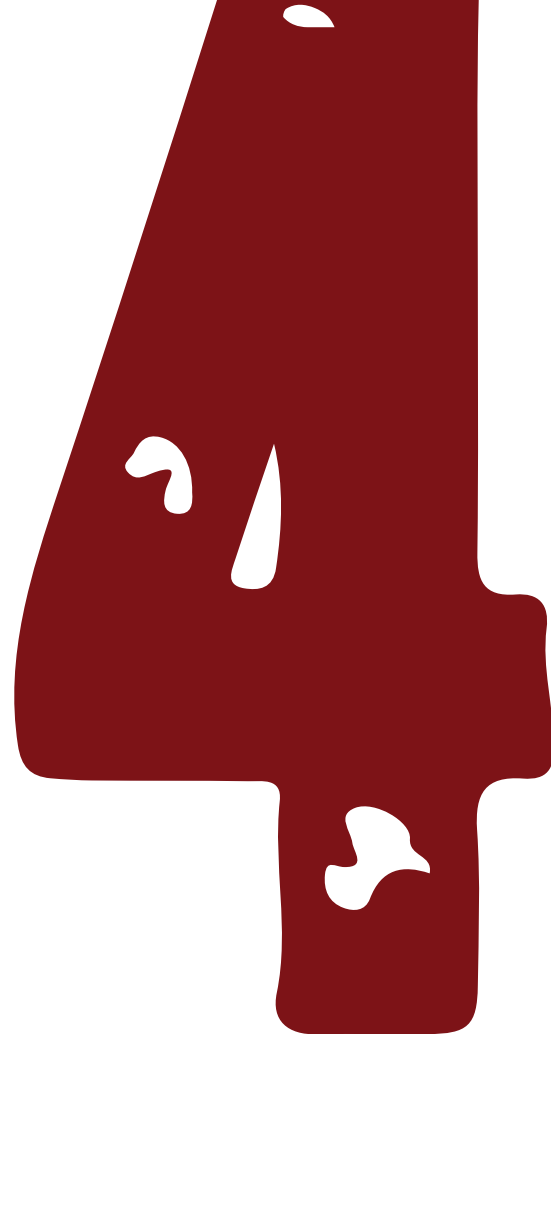




TO START...

“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 5-6-12	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
SPANISH OMELETTE 2-3-4	5.00
with tomato bread	
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

