

TO START

Oxtail croquette stewed in red wine. 1 pc. 2-3-4-5	3.20
Santoña anchovy OO on seaweed bread toast, sun-dried tomato and Kalamata olive 1-3	3.20
Sliced black angus cecina, almonds and EVOO 12	15.90
Acorn-fed Iberian ham served with tomato bread 3	21.90
Oxid bravas 1-3-4-5-6-8	7.90
Homemade croquettes (ham or mushroom). 6 pcs. 2-3-4	9.50
Cod fritters with romesco and olive tapenade. 5 pcs. 1-2-3-5-8-12	12.90
Artichoke flower with Catalan-style pork sausage, pork jowl and egg yolk 2-3-4	7.90
Oxids: marinated and fried anchovies 1-3-5-8	11.90
Beach squid Andalusian style 3-6	14.50
Country bread 3	2.50
Crystal bread with tomato, olive oil and salt 3	3.50

ONLY AT OXID

Grilled beach squid with garlic dressing 5-6-8	17.90
Grilled mussels 5-6	10.50
Grilled clams 5-6	18.20
Carpaccio of dry-aged rump cap, dressing and fried capers 1-2-4-5-8	14.90
Surf and turf with squid, porcini mushrooms, black pudding and artichoke 2-3-4-5-6	15.50
Roasted cannelloni with porcini béchamel and sautéed mushrooms 2-3-4-5	15.90
Free-range eggs with grilled foie gras, caramelized onion and roasted meat jus 3-4-5	18.90
Free-range eggs with garlic prawns 3-4-7	18.90

SALADS AND COLD DISHES

Burrata, roasted pumpkin and red pesto 2-6-8-12	15.20
Dressed tomato, fresh tuna belly pickled in-house and pickles 1-5-8	15.50
Fresh tuna tartare, avocado, sweet potato and dressing 1-3-5-6-8-11	18.50
Beef sirloin steak tartare, mustard dressing, cured yolk and karasatu bread 1-3-4-5-8-9	19.90

RICE DISHES

Minimum 2 people, price per person

Seafood rice 1-6-7-12	19.90
Catalan-style seafood rice with Tarragona prawns and aioli 1-6-7-12	19.90
Peeled seafood rice 1-6-7-12	23.50
Fideuà with monkfish, artichoke and octopus 1-3-6-7-12	22.90
Soupy market seafood rice [According to market availability] 1-6-7-12	s/m
Dry rice with porcini mushrooms and acorn-fed Iberian sirloin 10-12	19.90

FISH

Grilled cod, green sauce, mussels and artichokes 1-2-3-6	21.90
Octopus with mashed potato and cabbage and black pudding 2-6	23.90
Grilled turbot in brown butter sauce, potatoes and sautéed vegetables 1-2-5-6-7	24.90
Local monkfish in traditional Catalan fish stew with prawn and mussel 1-2-6-7-8-12	25.90
Catch of the day Donostiarra-style with potato and sautéed vegetables 5-8	s/m

MEATS

Oxid burger, served on a plate 2-3-8	13.50
100% Iberian pork fan cut with fresh herb chimichurri 3-8-12	19.90
Grilled lamb chops with potatoes, peppers and salad 3-5-8	25.90
Beef tenderloin with parmesan parmentier, porcini mushrooms and roasted meat jus 2-5	29.90
Singulus Friesian beef ribeye, 40 days dry-aged, with potatoes and peppers. 1 kg. Weight may slightly vary depending on the cut. 3-5	85.00

FOR THE LITTLE ONES

Mini complete burger 3	5.50
One egg with potatoes and ham 3-4	7.95
Crispy chicken fingers 3-4	10.20
Chicken quesadilla 3-8	11.50

DESSERTS

Catalan cream 2-4	5.60
Chocolate truffles. 4 pcs. 2	6.50
Lemon sorbet 2-3	6.50
Homemade cheesecake with red berries 2-3	6.90
Belgian chocolate or salted caramel ice cream 2-3	7.50
Chocolate coulant to spread with crispy bread and salt 2-3-11-12	7.90
Osmotized pineapple with lime zest and coconut ice cream 2	7.90
Bourbon vanilla ice cream 2-3-8	7.90
Apple tatin with vanilla ice cream 2-3-4	8.50

1.Fish	2.Lactose	3.Gluten	4.Egg	5.Sulphites	6.Mollusks
7.Crustaceans	8.Soy	9.Mustard	10.Celery	11.Sesame	12.Nuts