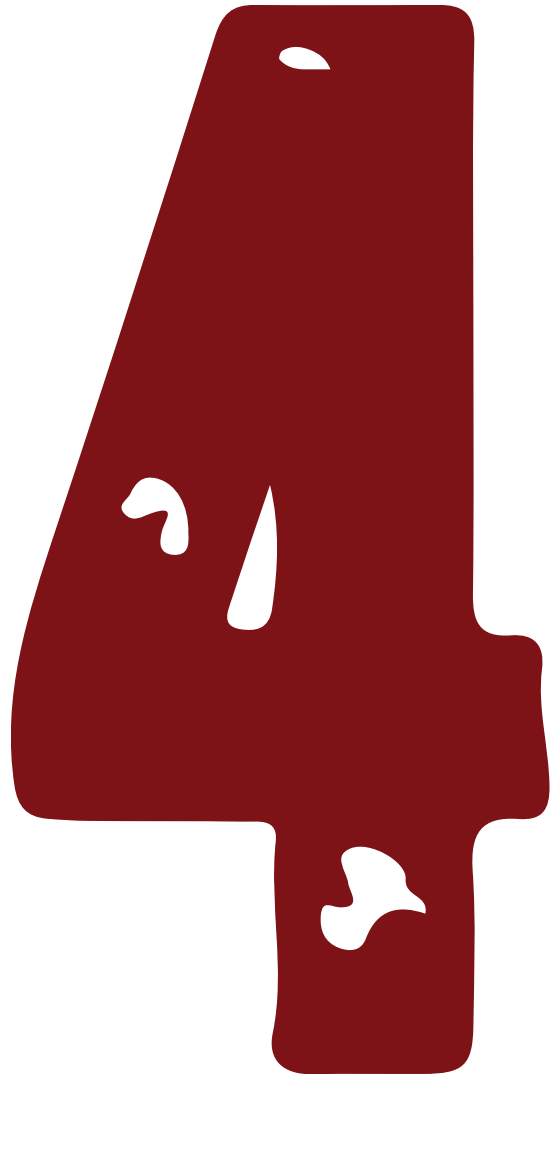




TO START...

“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

“CHIPS BRAVAS” 3-11	6.90
TRUFFLED HAM AND CHEESE SANDWICH 2-3	7.50
SPANISH OMELETTE 2-3-4	5.00
with tomato bread	
ARTICHOKE BURGUER (2 units) 3-5-12	11.00
curry brioche with onion, slices of Iberian ham and romesco	
LOADED NACHOS 2-5	9.90
with guacamole, pico de gallo, cheeses, jalapeños and pulled pork	
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



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