

PICA PICA

A feast of small bites to share.

TO SHARE

- Thinly sliced black angus cecina with almonds and EVOO
- Crystal bread with tomato
- Oxid-style bravas
- Assorted croquettes
- Grilled beach squid with garlic confit
- Artichoke flower with Perol sausage, pork jowl, and egg yolk
- Free-range eggs with garlic prawns
- 100% Iberian pork abanico with fresh herb chimichurri

DESSERT TO CHOOSE

Cheesecake with red berries

Chocolate truffles

Crema catalana

CELLAR

RED: Xino-Xano Red, D.O. Penedès

WHITE: Xino-Xano White, D.O. Penedès

35€

Price per person. Minimum 4 people. VAT included.

2 glasses of beer, soft drink, or water.

One bottle of wine for every two people.

Coffee included.

ALFA

First letter of the Greek alphabet.

TO SHARE

Beef picanha carpaccio with its dressing and fried capers

Burrata, roasted pumpkin, and red pesto

Beach squid Andalusian style

Grilled mussels

RICE DISHES TO CHOOSE FROM

Shell-free seafood rice

Monkfish, artichoke and octopus fideuà

Tarragona prawn rice with aioli

DESSERTS TO CHOOSE FROM

Cheesecake with red berries

Crema catalana

Chocolate truffles

CELLAR

RED: Ciscu, D.O. Montsant

WHITE: Ermita d'Espiells, D.O. Penedès

45€

Price per person. Minimum 4 people. VAT included.

2 glasses of beer, soft drink, or water.

One bottle of wine for every two people.

Coffee included.

OMEGA

Twenty-fourth letter of the Greek alphabet.

STARTERS TO CHOOSE FROM

Fresh tuna tartare with avocado, sweet potato, and its dressing

Dressed tomato with house-pickled fresh tuna belly and pickles

Free-range eggs with grilled foie, caramelized onion, and roasted meat jus

MAIN COURSES TO CHOOSE FROM

Grilled turbot with toasted butter sauce, potatoes, and sautéed vegetables

Beef tenderloin with parmesan parmentier, porcini mushrooms, and roasted meat jus

100% Iberian pork abanico with fresh herb chimichurri

DESSERTS TO CHOOSE FROM

Cheesecake with red berries

Crema catalana

Chocolate truffles

CELLAR

RED: Azpilicueta Crianza, D.O. Rioja

WHITE: Xipella, D.O. Barberà de la Conca

50€

Price per person. Minimum 4 people. VAT included.

2 glasses of beer, soft drink, or water.

One bottle of wine for every two people.

Coffee included.



TXULETÓ

The art of eating.

TO SHARE

Homemade ham croquettes

Dressed tomato with house-pickled fresh tuna belly and pickles

Artichoke flower with Perol sausage, pork jowl, and egg yolk

MAIN COURSE

Frisona beef ribeye Singulus dry-aged for 40 days, served with potatoes and peppers

DESSERT TO CHOOSE

Cheesecake with red berries

Crema catalana

Chocolate truffles

CELLAR

RED: Nona, D.O. Priorat

WHITE: Mar d'Estels, D.O. Montsant

70€

Price per person. Minimum 2 people. VAT included.

2 glasses of beer, soft drink, or water.

One bottle of wine for every two people.

Coffee included.

