

4 latas

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

BITES & APPETIZERS

SMASHED OLIVES 3.00

ANCHOVY GILDA / MARINATED ANCHOVY GILDA 1.80 1-5

MARINATED ANCHOVIES, OLIVES, "QUIM VA PARIR" SAUCE AND FRENCH FRIES 9.90 1-5

SANTOÑA ANCHOVY TOAST, SMOKED BUTTER, SEMI-DRIED TOMATO AND KALAMATA OLIVES 3.20 1-2-3

OUR RUSSIAN SALAD 7.90 1-2-3-4-5-8

ARTICHOKE FLOWER, ROASTED GARLIC MAYONNAISE, ANGUS BEEF CECINA, EGG YOLK AND MANCHEGO CHEESE 7.50 1-2-4-8

COCHINITA PIBIL TACO, AVOCADO, PINEAPPLE AND ACEVICHADA MAYONNAISE. 2u. 9.90 1-4-5-8-9

LOW-TEMPERATURE PORK BELLY, CARAMELIZED PEPPER AND BRAVA SAUCE 10.90 3-4-5-8-11

COCA BREAD WITH TOMATO 3.50 3

A FRESH TOUCH

CAESAR BITE SALAD WITH IBERIAN PORK JOWL, SEMI-DRIED TOMATO AND PARMESAN. 3u. 13.20 1-2-3-4-5-8-9

TRADITIONAL CHICKPEA HUMMUS, BABAGANOUSH AND ITS DIP 13.50 2-3-5-8-11

BURGERS

BEEF STEAK BURGER WITH CHEDDAR CHEESE, BACON, CARAMELIZED ONION, PICKLES AND OUR MAYO 14.90 2-3-5-8

"BUTIFARRA" BURGER WITH ROASTED GARLIC ALIOLI, ROASTED PEPPER, CHEESE, CARAMELIZED ONION AND PICKLES 14.90 2-3-4-5-8

FREE-RANGE CHICKEN THIGH BURGER WITH AVOCADO, CHEESE, BACON AND CAESAR MAYO 14.90 1-2-3-4-8-9

ARTICHOKE BURGER WITH CARAMELIZED PEPPER, ROASTED ONION, CHEESE, BRAVA SAUCE AND ALIOLI 14.90 2-3-4-5-8-11-12

OUR CLASSICS

PATATAS BRAVAS 6.90 3-4-5-8-11

CLASSIC BOMBA WITH ALIOLI AND OUR SPICY TOMATO SOFRITO 6.90 2-3-4-5

GRANDMA'S CROQUETTES: ROAST CHICKEN / MUSHROOM AND TRUFFLE. 5u. 8.90 2-3-4 / 2-3-4-5

TRUFFLED CROISSANT BIKINI 8.50 2-3-4

FREE-RANGE CHICKEN QUESADILLA WITH HOMEMADE CHIMICHURRI AND MELTED CHEESE 8.90 2-3-5-8

LOADED NACHOS WITH GUACAMOLE, PICO DE GALLO, CHEESE, JALAPEÑOS AND COCHINITA PIBIL 10.50 2-5-8

LEMON FRIED CHICKEN 11.90 1-2-3-4-5-8-11-12

ANDALUSIAN-STYLE FRIED CALAMARI WITH SOY MAYONNAISE AND LIME 13.90 3-4-6-8

BEEF STEAK TARTARE WITH MUSTARD DRESSING, CURED EGG YOLK AND CARASATU BREAD 15.90 1-3-4-5-8-9

IBERIAN HAM AND MANCHEGO CHEESE BOARD 12.50 2

COCAS

GRILLED VEGETABLE COCA, HOMEMADE ROMESCO AND SMOKED SARDINE 14.50 1-3-5

SALMON TARTARE COCA WITH ASIAN DRESSING, JAPANESE TARTAR SAUCE, AVOCADO CREAM AND ARUGULA 15.90 1-3-4-5-8-9-11

BURRATA COCA, MOZZARELLA, MORTADELLA WITH PISTACHIO AND GREEN PESTO 14.90 1-2-12

PORCHETTA COCA, PARMESAN, VITELLO TONNATO SAUCE AND PIPARRAS 15.90 1-2-3-4-5-8

SPOON & FORK DISHES

ROAST MEAT CANNELLONI WITH COMTÉ CHEESE BÉCHAMEL 14.90 2-3-4-5-8

BRAISED BEEF CHEEKS IN RED WINE WITH POTATO PARMENTIER AND PARMESAN 15.90 2-5-10

GRANDMA'S MEATBALLS IN HOMEMADE TOMATO SAUCE WITH SHOESTRING POTATOES 14.90 2-4-8

DESSERTS

BAKED CHEESECAKE 6.50 2-3-4

CARROT CAKE COATED IN MILK CHOCOLATE WITH ITS FROSTING 6.90 2-3-4-8

CHOCOLATE AND PRALINE COULANT WITH YOGURT ICE CREAM 6.90 2-4-12

HOMEMADE CHOCOLATE TRUFFLES 5.50 2-4