

TO START

Anchovy gilda 1-5	2.70
Seaweed crispbread with Cantabrian anchovy fillet and smoked butter 1-2-3-8	3.70
Potato millefeuille with brava sauce and aioli 2-4-5-8-11	9.50
Our Russian salad with bluefin tuna tartare, kimchi dressing and trout roe 1-3-4-5-8-11	12.90
Grilled confit artichoke flower with free-range egg yolk and acorn-fed Iberian pork jowl. 1 pc. 4	7.20
L'Escala marinated anchovies with olives 1-5	10.20
Grilled glass bread with tomato 3	3.70

IDEAL FOR SHARING

Roast chicken croquettes. 5 pcs. 2-3-4	9.50
Mushroom and truffle croquettes. 5 pcs. 2-3-4-5	9.50
Cod fritters with olive tapenade mayonnaise and cane honey. 6 pcs. 1-2-4-5-8	11.90
Grilled black sausage with caramelised red peppers 5	14.20
Roast cannelloni, porcini béchamel, parmesan cream and sautéed mushrooms 2-3-4-5-8	16.90
Broken eggs with beef steak tartare, mustard dressing, piparra pepper and cured egg yolk 1-3-4-5-8-9	20.90
Broken eggs with smoked salmon and Japanese tartare sauce 1-3-4-8-9	19.20
Andalusian-style squid with roasted garlic mayonnaise and lime zest 3-4-5-6-8	15.90
Coquinas clams with garlic 3-5-6-8	21.50
Rock octopus with paprika parmentier, chalaca and its dressing 2-3-5-6-8-11	22.50



COLD DISHES

Burrata with cecina, nectarine, lamb's lettuce, red pesto and honey mustard vinaigrette 2-3-5-8-9-12	15.90
Seasonal tomato mix, salmorejo, smoked sardine and its dressing 1-3-5-8	15.50
Selection of Catalan cheeses, quince paste, nuts and regañás 2-3-12	17.50
Red prawn carpaccio 1-2-3-5-6-7-8-12	21.90
Acorn-fed Iberian ham	24.90

RICE DISHES

Minimum for 2 people, price per person.

Monkfish fideuà with king prawns and artichokes 1-3-6-7-12	19.20
Black cuttlefish rice with grilled squid and aioli 1-6-7-12	20.90
Porcini rice with beef striploin tataki 3-8-10-12	21.50
"Señorito" rice 1-6-7-12	21.50

FISH

Grilled tuna, roasted red pepper and meat jus 1-5	19.90
Cod loin, Iberian cream and artichoke 1-2-5-10-12	21.50
Grilled squid with garlic, parsley and its picada sauce 3-5-6-8-12	18.20
Open grilled sea bass with garlic refrito, potato and peppers. Price for 2 people. 1-3-5	45.00

GRILLED MEATS

Grilled country-style sausage with beans and aioli 4-12	15.90
Boneless grilled chicken thigh with beans and potatoes 12	15.90
Dry-aged ribeye burger with fries and roasted peppers 5	15.90
100% acorn-fed Iberian pork pluma with chimichurri, potato parmentier and Padrón peppers 2-3-8	21.50
National beef tenderloin with potato and porcini parmentier, caramelised peppers and meat jus 2-3-5-8	27.90
Boneless aged beef striploin served with fries and peppers. 500 gr. 5	42.00
National Friesian beef ribeye served with fries and peppers. 1 kg. 5	70.00
Galician blonde beef ribeye served with fries and peppers. 1 kg. 5	80.00

DESSERTS

Chocolate cake with olive oil and salt 2-3-8	6.90
Chocolate truffles. 5 pcs. 2-4	5.90
Baked cheesecake with red berry jam 2-3-4-12	7.20
Mascarpone flan 2-4	6.20
Lemon pie 2-3-4-8-12	7.20
Seasonal ice creams 2	5.90

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