

# MENU



Anchovy Guild (2 Pcs)

Assorted Olives

Potato Chips

## *To share...*

Grilled Coca Bread with Tomato and Oil  
Nachos with guacamole, melted cheese and pico de gallo  
Anchovies in Vinegar with Olives and Espinaler Sauce  
Anchovies in Olive Oil (4 Phil.)  
Russian Salad with Tuna  
Cod fillet

## *Sausages and Cheeses*

Iberian Chorizo  
Iberian loin  
Acorn-fed Ham 80 grs.  
Cheese Board  
with Fig Jam & Dried Fruit  
Assortment of Iberian sausages and cheeses  
Ham / Chorizo / Longaniza / Lomo + 3 varieties of cheeses

## *Special Croquettes*

( 2 Und )

Of Iberian Ham  
Roasted Chicken  
With blood sausage and apple  
Of Roquefort and Walnuts  
Of mushrooms and foie  
Sobrasada and Camembert with Honey  
Of Red Shrimp and Lobster

## *The Classics!*

Bravas Potatoes  
Meat Bomb with Brava Sauce and Alioli  
Chistorra a la Sidra  
Padron Peppers  
Garlic Mushrooms  
Cod Fritters with Mustard Aioli (5 units)  
Chicken Wings with Oriental Sauce  
Chicken Fingers Spiced with Teriyaki Sauce  
Squid a la Malagueña  
Garlic Shrimp

## *Cymbals...*

Sautéed Chickpeas with Black Sausage, Spinach and Bacon Fried  
Eggplants with Honey, Goat Cheese and Lime  
Flavor Artichoke Chips with Foie Gras Shavings  
Galician-Style Pig's Ear Pork  
Rinds with Padrón Peppers and Asian Dressing  
Fried Brie with Fig Jam and Apple Cream  
Grilled Black Pudding with Roasted Peppers  
Andalusian style fish with wasabi mayonnaise

## *With Eggs...*

Potato and Onion Omelette with Alioli

Potato and Black Sausage Omelette

Fried eggs with potatoes, chistorra and padrón

Fried eggs with Iberian ham

Low temperature eggs with forest mushrooms, potatoes and foie

## *Salads of...*

Tuna belly with tomato and onion

Arugula, Cheese, Pine Nuts, Mango, Cherries and Pesto Vinaigrette

Burrata (250gr) with Tomatoes, Olives and Basil Vinaigrette

Seasonal

## *Starters...*

Grilled Wild Asparagus with Romesco

Duck and Foie Confit Cannelloni with Truffle Bechamel

Mushroom Risotto with Crispy Parmesan Cheese

Mixed Grilled Vegetables with Romesco

## *Fish and seafood*

Mussels Provençal style

Andalusian-style squid with citrus mayonnaise

Grilled Calamari with Garlic and Parsley

Salmon Tartare with Avocado and Mango

Grilled Salmon with Tartar Sauce and Wild Asparagus

Red Tuna Tartare with Avocado, Tomato and Sesame

Galician Octopus with Potato and Paprika

Tuna Tataki with Sesame and Wok-Sautéed Vegetables

Low Temperature Confit Cod with Sanfaina

Grilled Prawns

Grilled Octopus with Smoked Potato Parmentier

## *Grilled Meats & Specialties*

Skirt steak with chimichurri

Iberian pluma with roasted pumpkin puree

Lamb ribs and mitjanas with all i oli

Veal tagliata with Caliu potatoes and Padrón peppers

Grilled meat with all i ol

Veal tenderloin with foie and caramelized onion

Veal tenderloin with Roquefort sauce

Confit pork ribs with BBQ sauce

Boneless pig trotters with prawns

Oxtail in red wine

Steak tartare with foie shavings

Chicken with French fries

Burger, with cheese, bacon, tomato, lettuce, mayonnaise & French fries

Meatballs with Straw Potatoes

*and...*

# Desserts

Fruit salad with mango sorbet

Catalan Cream

Caramelized French Toast with Cinnamon Ice Cream

Coulant with vanilla ice cream

Our coulant is so homemade that it takes 15 minutes to work its magic, but the wait is worth every bite!

Tiramisu with Mascarpone Ice Cream and Amaretto Gelatin

Brownie with chocolate textures

Creamy Cheesecake with Red Fruit Coulis

Puff pastry millefeuille with cream and whipped cream

2 scoops of ice cream (to choose from)

Vanilla / Chocolate / Mango / Lemon / Mascarpone / Canela / Pistacho / Stracciatella / Mandarin Sorbet.



We have a detailed list of allergens present in each of our dishes.  
Don't forget to tell the team about any food allergies or intolerances you may have.

Thank you so much!