

Tapas!



Oyster Krystale Normandy N°3 with mango ponzu	4,75€
Anchovie from the Cantabrian "00" (ppu)	1,80€
Russian salad	5,70€
Aubergine chips with cane honey (v)	9,90€
Seasonal tomato and local onion salad with tuna	8,50€
Hummus, mutabal and muhammara trio (v)	12,00€
Smoked sardine puff pastry with chutney tomato and olive	5,00€
The roastet chicken croquette	2,20€
The mozzarella and dried tomatoes croquette (v)	2,20€
Fried fish with citrus mayonnaise	9,90€
Glass bread with tomato and extra virgin olive oil (v)	2,80€
Iberian ham D.O. Guijuelo (60gr.) and tomato bread	17,00€
Artisan cheese assortment from small producers (v)	13,80€
Open prawns and spring garlic omelette	13,80€
Fried eco eggs with iberian ham and fried potatoes	10,50€
Fried eco eggs with asparagus and fried potatoes (v)	9,50€
Fried eco eggs with foie and fried potatoes	11,50€
Porchetta and scamorza truffled bikini	7,80€

Appetizers with chicha



Potato Crisps	2,50€
Anchovies in vinegar	4,50€
Olives mild or spicy	3,00€
Chicha Mix	6,00€
Pepperoncinis filled with feta	2,50€
Skewered anchovies and 'boquerones' (ppu)	1,50€
Cockles	7,50€
Marinated muscles	4,50€

Appetizer packs

Canalla	
Olives, crisps, marinated muscles and 2 Cinzano vermouths	11,00€
Señorito	
Olives, crisps, cockles and 2 Yzaguirre reserva vermouths	18,00€
En compañía	
2 olives, 2 crisps, peperoncinis, marinated muscles and bottle of 1L of house vermouth	30,00€

Dishes



Burrata with strawberries and tomatoes (v)	12,00€
Almond, garlic and melon cold soup (v)	8,50€
Marinated lamb quesadillas	13,50€
Creamy chipotle steak tartare	13,70€
Iberian pork with foie cooked with Jeréz	17,50€
Salmon tartare with beetroot and mango	13,70€
Shrimp Ceviche	16,70€
Grilled seasonal vegetables (v)	12,50€
Sake mussels with Thai chilli and kaffir lime	9,90€
Entrecôte aguachile	17,00€
Old beef steak (500 gr.)	31,00€
Baja California corvina style tacos	14,00€
Grilled octopus with cheese and potato cream	15,90€
Low temperature lacquered pork rib	14,70€
Clam and cod rice	16,00€



ASK FOR THE SUGGESTIONS OF THE DAY

Desserts homemade



Truffles with touch of salt/ coffee	6,00€
Lemon Pie tub	6,00€
Cheesecake	6,60€
Tropical	6,50€

Sweet wines by the glass (the best pairing)

Petit Caligo (D.O.Penedès)	5,00€
White Sauvignon and Chardonnay (botritis noble)	
Terrenal (D.O. Tarragona)	4,50€
Garnatxa and Cabernet Sauvignon	



IF YOU PREFER A DELICIOUS AND DIGESTIVE COCKTAIL
(Ask for our cocktail menu)