

Tapas!



Oyster Krystale Normandy N°3	4,75€
Anchovie from the Cantabrian "00" (ppu)	1,80€
Russian salad	5,70€
Sweet potato and camembert cream tartlet (v)	6,00€
Potato winter salad with trout and pickled vegetables	10,00€
Hummus, mutabal and muhammara trio (v)	12,00€
Smoked sardine puff pastry with chutney tomato and olive	5,50€
The roastet iberian ham croquette	2,20€
The boletus croquette (v)	2,20€
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€
Iberian ham and artichokes open omelette	12,90€
Fried eco eggs with iberian ham and fried potatoes	10,50€
Fried eco eggs with artichokes and fried potatoes (v)	9,50€
Low temperature loin with scamorza truffled sandwich	7,80€

Appetizers with chicha



Potato Crisps	2,50€
Anchovies in vinegar	4,50€
Olives mild or spicy	3,00€
Chicha Mix	6,00€
Peperoncinis 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 romesco sauce, spinach and orange (v)	12,00€
Chickpea, mushrooms, poached egg and black sausage casserole	16,00€
Marinated lamb quesadillas	13,50€
Cod with chard Catalan style and pil-pil foam	14,50€
Creamy chipotle steak tartare	13,70€
Iberian pork cooked with Jeréz	15,00€
Salmon tartare with beetroot and avocado	13,70€
Shrimp Ceviche	16,70€
Boneless suckling pig with black mole sauce and green apple	15,70€
Grilled seasonal vegetables (v)	12,50€
Sake mussels with Thai chilli and kaffir lime	9,90€
Stuffed cabbage and potato with pig trotter terrine	14,70€
Old beef steak (500 gr.)	31,00€
Veal cheek tacos with green sauce	13,50€
Grilled octopus with cheese and potato cream	15,90€
Low temperature lacquered pork ribs	14,70€
Oxtail and mushrooms rice	17,00€

ASK FOR THE SUGGESTIONS OF THE DAY

Desserts homemade



Truffles with touch of salt / ginger and cinnamon	6,00€
Thin apple tart with Frangelico crème anglaise and vanilla ice cream	6,50€
Cheesecake	6,00€
Mocha & peanut toffee	6,50€
Sweet wines by the glass (the best pairing)	
Petit Caligo (D.O.Penedès) White Sauvignon and Chardonnay (botritis noble)	5,00€
Terrenal (D.O. Tarragona) Garnatxa and Cabernet Sauvignon	4,50€

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