

# BAR TOMATE

## TAPAS

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- “TOMATE” PATATAS BRAVAS **8**  
CURED MEATS & CHEESE PLATTER WITH OLIVES  
& BREADSTICKS **22**  
SQUID ANDALUSIAN STYLE **17**  
FRIED FISH **13**  
ACORN-FED IBERICO HAM **21**  
PADRON PEPPERS **8**  
IBERICO HAM & CHICKEN CROQUETTES (3 PCS.) **9**  
MUSHROOM CROQUETTES 3UN **9**  
GARLIC PRAWNS **17**  
TUNA TATAKI **16**  
OMELETTE WITH SEMI-CURED SAUSAGE,  
TETILLA CHEESE & PADRON PEPPERS **13**  
SPICY CHICKEN WINGS **9,50**  
BREAD WITH OLIVE OIL & TOMATO **3**

## TO SHARE

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- CHEESY NACHOS WITH REFRIED BEANS, SALSA,  
SOUR CREAM & JALA PEÑOS **12**  
ADD GUACAMOLE **+4**  
HUMMUS, TOMATOES & OLIVES **10**  
“MOULES FRITES” MUSSELS AND FRIES **16**  
POTATOES WITH FRIED EGGS & IBERICO HAM **15**

## FRESH & LIGHT

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- ANDALUSIAN GAZPACHO **10**  
BURRATA WITH ROASTED TOMATOES,  
PESTO & FRESH BASIL **15**  
CESAR SALAD WITH BACON,  
CHICKEN & CROUTONS **16**  
GREEN SALAD WITH AVOCADO,  
QUINOA & LIME VINAIGRETTE **13**

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## RICE & PASTA

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- SEAFOOD PAELLA **23**  
CHICKEN & ASPARAGUS PAELLA **21**  
VEGETABLE PAELLA **20**  
RIGATONI WITH TOMATO, PESTO & BURRATA **16**

## FISH

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- MISO SALMON WITH BLACK RICE **19**  
FISH AND CHIPS **17**  
THAI CURRY WITH PRAWNS, COCONUT MILK, KAFFIR LIME, CHERRY  
TOMATOES AND ASPARAGUS **18** (OPC. VEGGIE **16,50**)

## MEAT

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- KIMCHI BBQ RIBS WITH FRIES AND COLSLAW **19**  
ENTRECOTE 350GR WITH TRUFLE A  
ND HERBS BUTTER, FRIES AND PADRON **28**  
CHICKEN TIKKA MASALA WITH BASMATI RICE  
& CASHEW NUTS **16**  
CHICKEN FAJITAS WITH GUACAMOLE,  
SOUR CREAM & SALSA **15**  
ECO BEEF BURGER FROM GIRONA, CHEESE AND BACON  
WITH FRIES **15**

## DESSERTS

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- CHEESECAKE **7**  
LEMON PIE **8**  
CARROT CAKE **8**  
BROWNIE WITH ICE-CREAM **8**  
CREMA CATALANA (CATALAN CRÈME BRÛLÉE) **7**  
ICE-CREAMS & SORBETS: CHOCOLATE, VANILLA,  
PISTACHIO, LEMON SORBET, COFFEE **5**