

## TAPAS AND DISHES

*Patatas Bravas* €8,50

Iberian ham croquettes (4 uni) €9

Mushroom croquette (4 uni) €8.50

Padrón peppers €7.50

Sweet chilly chicken wings €12

Roasted vegetables toast with goat cheese €9

Chickpea hummus with pistachio and pita bread €10.50

Chargrilled leek with Mahón cheese  
and walnut vinaigrette €11

Tuna tartare with wakame seaweed salad, avocado,  
and sesame €16

Crispy diced cod with romesco sauce €16,50

Prawns "al ajillot" €14

Andalusian-style squid €15

Peruvian sea bass ceviche  
with Rocotto's tiger milk €17.50

Hand-chopped steak tartare €16.50

Iberian ham plate with bread  
with tomato and olive oil €22

Cheese platter €15

## FRESH

Soased avocado salad, spinach,  
tomato and kimchi vinaigrette €13

Burrata, fennel carpaccio and pistachios  
with citrus vinaigrette €14

Maresme tomatoes salad, pickled pearl onions  
and smoked Galician San Simón cheese €13

Cherry tomato gazpacho €9.50

Olive octopus carpaccio €17

## MAIN COURSE

Certified Galician Beef Burger, cheddar,  
gouda and pickle €16

Grilled Iberian pork entrecote  
with celeriac and green apple puree €17

Poussin with "chimichurri" €15

Charcoal grilled salmon with miso,  
lime and venere rice €18.50

Tuna tataki marinated in soy sauce  
with Mediterranean vegetables €19

Curry with vegetables and prawns €18  
Vegan option €15

Dry aged beef steak (500gr), fried potatoes  
and Padrón peppers €31

## RICE

Catalan sausage and asparagus paella €21

Monkfish, prawns, and clams paella €23

Broccoli, asparagus and spring onion paella €18

Black rice €23

Fideuá €20

## DESSERT

Chocolate *soufflé*  
with stracciatella ice cream €8.50 (10 min.)

Apple pie with Bourbon vanilla ice cream €8

Cheesecake €8

Banoffee (Biscuit, banana,  
dulce de leche, whipped cream, and walnuts) €8

Catalan cream €7

Homemade ice cream and sorbets €6  
(hazelnut, pistachio, vainilla,  
stracciatella ice cream  
and lemon sorbet and mango sorbet)