

A chef in a dark jacket is holding a large, grilled salmon fillet vertically. The fish is glistening with oil and has a golden-brown crust. The background is a blurred outdoor setting with water.




public

LET'S START THE SHOW!

GRILLED
SALMÓN SUPREME








WITH AVOCADO CREME
AND FRESH FENNEL

To share

 PATATAS BRAVAS	5.25	★ TWICE-COOKED ARTICHOKES WITH RUNNY YOLK AND HAM SHAVINGS	6.95
 CRUNCHY AUBERGINE WITH SWEET CHILLI SAUCE	5.20	FRIED EGGS BROKEN ON CHIPS WITH IBERICO HAM	8.75
 FRESH GUACAMOLE WITH TORTILLAS	7.95	★ GARLIC SHRIMP WITH A BIT OF CHILLI PEPPER	8.95
IBERICO HAM CROQUETTE (PRICE PER UNIT)	2.25	IBERICO HAM WITH TOMATO-RUBBED BREAD	14.90
★ OXTAIL CROQUETTE (PRICE PER UNIT)	2.20	<div style="border: 2px dashed black; padding: 10px; text-align: center;"> <p>A DELIGHTFUL SCOOP</p> <p><i>Salad with thyme roasted chicken, walnuts, crunchy onion and breadsticks</i></p> <p>7.95</p> </div>	
CHICKEN AND VEGETABLE GYOZAS	7.10		
BREADED BABY CALAMARI WITH LEMON	9.95		

Bread	1.10	Tomato-rubbed bread	2.50	Gluten-free bread	1.35
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Light starters

 TRADITIONAL GAZPACHO (SEASONAL)	4.95	 COURGETTE CARPACCIO WITH PESTO, ROCKET, WALNUTS, PARMESAN AND CITRUS FRUITS	6.75
 MILLEFEUILLE WITH AUBERGINE AND CREAM CHEESE, SEASONED WITH HONEY-SOY VINAIGRETTE	6.40	GARDEN SALAD WITH TOMATO, TUNA AND BOILED EGG	5.95
 SALAD WITH GOAT CHEESE, FRESH RASPBERRIES, SPROUTS, KALE AND NORI	6.40	 QUINOA BOWL SALAD WITH ORANGE, PRUNES, WALNUTS AND LIME VINAIGRETTE	5.95
★  BURRATA WITH ROASTED TOMATOES AND ROSEMARY CONFIT BLACK OLIVES	9.95	 GRILLED VEGETABLES WITH ROMESCO SAUCE	7.95

WE RECOMMEND YOU...

★ ★

Caesar salad with crunchy chicken

6.95

★ ★

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS.

Our classics

pasta and rice

FOUR-CHEESE RISOTTO
WITH ASPARAGUS AND GUANCIALE VEIL

9.15

ROASTED-MEAT CANNELLONI
WITH LIGHT BÉCHAMEL

9.25

 **TRUFFLED PORCINI RISOTTO**
WITH PARMESAN CLOUD
AND PORTOBELLO MUSHROOMS

12.25

MEZZI RIGATONI BOLOGNESE
AU GRATIN WITH PROVOLONE CHEESE AND THYME

8.90

RICE WITH OCTOPUS AND ARTICHOKES 13.95

 **ROASTED-VEGGIE RAVIOLI**
WITH HOUSEMADE TOMATO SOFRITO, BLACK OLIVES,
SOYA SPROUTS AND BASIL

9.15

★ **BLACK RICE WITH CUTTLFISH
AND SNOW PEAS**
(PRICE PER SERVING, MIN. TWO SERVINGS)

13.80

 ★ **TROFIE PASTA WITH PECORINO
AND TRUFFLED PORCINI SAUCE**

12.25

Turf

CHICKEN TIKKA MASALA
WITH INDIAN RICE

9.50

**DUCK CONFIT WITH PLUMS
AND TURNIPS,**
SERVED WITH COUSCOUS

14.95

**THAI RED CURRY
WITH IBERICO PORK SIRLOIN**
AND JASMINE RICE

11.25

**RED-WINE OXTAIL RAVIOLO
WITH MASH**
AND WATERCRESS SALAD WITH RASPBERRIES

9.15

**BEEF BURGER WITH CHEDDAR
CHEESE AND CRUNCHY BACON**
ON A BRIOCHE BUN

11.20

★ **SLOW-COOKED BEEF CHEEKS
WITH TOASTED BRIOCHE,**
CHOCOLATE-WINE SAUCE AND WATERCRESS SALAD

14.60

ENTRECÔTE WITH ROSEMARY,
SERVED WITH CHIPS AND PADRÓN PEPPERS

16.95

★ **Mr. PATUBO'S ROASTED
SHOULDER OF LAMB**
WITH FRIED SLICED POTATOES

24.50

Surf

★ **TUNA BELLY WITH SOYA ESCABECHE,
PEARL ONIONS AND SNOW PEAS** 14.25

**TUNA TATAKI WITH FRESH SEAWEED
SALAD AND MANGO** 14.25

**SALMON TARTARE WITH AVOCADO
AND TROUT ROE** 12.90

**GRILLED SALMON SUPREME
WITH CREAM OF AVOCADO
AND FRESH FENNEL** 15.20

BAKED SEA BREAM 15.80
WITH SEASONAL WOK VEGETABLES

★ **BABY OCTOPUS COOKED IN ONION
WITH A HINT OF SPICE,**
CRUSHED POTATOES AND LEMON AIOLI 12.20

CODFISH SPECIALITIES

*Cod au gratin with light aioli
and tomato-basil jam*

15.80

*Cod with silky chickpea hummus
and Italian smoked pancetta sautéed
with green garlic and shiitake mushrooms*



15.20

Our DESSERTS

 ALL OF OUR DESSERTS ARE SUITABLE FOR VEGETARIANS

★ TIM BAON (NOUGAT ICE CREAM WITH CATALAN CREAM AND CHOCOLATE SAUCE)	4.95
GREEK-YOGHURT SPONGE, RASPBERRY SORBET AND CONFIT RED BERRIES	4.95
CATALAN CREAM	4.85
HOUSEMADE CHOCOLATE TRUFFLES	4.95
CHOCOLATE COULANT WITH HOUSEMADE CHANTILLY CREAM	5.95
CARAMEL BROWNIE (HOMEMADE WALNUT BROWNIE, CARAMEL ICE CREAM, CHOCOLATE SHAVINGS AND SALT CARAMEL)	4.95
THE PERFECT BRIOCHE TORRIJA WITH APPLE, CREAM AND COCONUT CARAMEL (SIZE XXL TO SHARE)	7.65
TRIO OF CITRUS SORBETS	4.95
HOUSEMADE CARAMEL EGG FLAN WITH HOUSEMADE CHANTILLY CREAM	3.90
PINEAPPLE CARPACCIO WITH VANILLA ICE CREAM AND CARAMEL	4.95

GIOVANNA'S HOUSEMADE CAKES *by the slice*

★ CREAMY CHEESECAKE WITH BISCOFF CRUST	5.95
CHOCOLATE GANACHE CAKE WITH BITTER CACAO	6.20
★ TARTE TATIN WITH CHANTILL CREAM	5.95
WHITE-CHOCOLATE CAKE WITH MANGO AND PASSION FRUIT	6.20

PubliC



The classics
ARE BACK

GARLIC SHRIMP WITH A BIT OF CHILLY PEPPER

ANDILANACASADECOMIDAS