
TO SHARE

Barceloneta bombs	4,90
Duo hummus (chickpea & beetroot) & papadum	5,95
Our bravas	4,95
Cod fritters with spinach cream, raisins and toasted pine nuts	5,95
Spanish omelette	5,25
Flamant croquettes (truffles, Iberian ham and baby squid minis)	7,95
Galician octopus	10,75
Fried eggs with Iberian ham	8,75
Oxtail gyozas with truffle cream	9,95
Andalusian squid	8,85
Octopuses with onions with a spicy point, mortar potato and lemon allioli	9,95
Iberian ham with coca bread with tomato	13,95
Coca bread with tomato	2,20

STARTERS

Green salad of fresh sprouts, carrots, zucchini, portobello and radishes	3,95
Andalusian gazpacho with croutons (s.t.)	4,80
Pumpkin cream with prawns marinated in vanilla and sprouts	5,90
Salad with goat cheese shavings and raspberry, sprouts, kale and nori seaweed	6,25
Esqueixada of cod with grated natural tomato, kalamata olives and crispy onion	6,95
Tomato & mozzarella fior di latte skyscraper	7,45
Two-cooked artichokes with whipped yolk and ham shavings	6,90
Burrata & mango and tomato	9,75

OUR CLASSICS AND RICE

Spaghetti carbonara "at the moment" on giant Pecorino	9,95
Mezzi rigatoni alla puttanesca with creamy black olives	7,95
Truffled porcini risotto , parmesan cloud and portobello	11,85
Fideua with squid, clams and allioli sauce	10,90
Octopus rice with artichokes	12,95
Black rice from Empordà , with cuttlefish and snow peas (min. 2 people)	13,30
Seafood paella (min. 2 pax, price per person)	13,95



LAND

Roasted chicken with prawns and potatoes with toasted butter	9,70
Chicken with foie sauce and crispy gnocchi	9,95
Thai red curry with Iberian sirloin and jasmine rice	10,60
Milanese veal escalope with poached egg, grandma's tomato confit, stratacciella and fresh basil	10,95
Cheeseburger addicted and its homemade fries	11,60
Spicy steak tartare with ancienne mustard ice cream and toast	12,50
Lamb terrine with ganxet hummus, pine nuts, pistachios, green olives and lemon demiglace	13,95
Duck confit with cinnamon parisienne potatoes, roasted corn aroma and red wine caramel	14,40
MR. ENTRECOT	14,80

SEA



Prawns with kimchi , fried rice, vegetables and shitake	9,95
Cod cannelloni and roasted garlic sprouts with fried tomato sauce with basil, pine nuts and Parmesan	9,70
Mountain sea stew with cuttlefish and meatballs	10,95
Grilled squid lacquered with teriyaki sauce and marinated zucchini	12,90
Monkfish stew with clams and potatoes	13,30
Tuna tataki with fresh seaweed salad and fresh mango	13,95
Cod fillet with sanfaina , crispy onion and black olive powder	15,80

OUR HOMEMADE DESSERTS

80s tricolor cut ice cream	3,75
Sponge with Greek yogurt , raspberry sorbet and candied red fruits	4,95
Catalan cream	4,85
Cream profiteroles with chocolate sauce	4,60
Tempered cheesecake	5,95
Green tea tiramisu with walnut cookie	5,95
Creamy white chocolate cake with mango and passion fruit	6,25
Chocolate coulant with hand-whipped cream	5,95
Tim baon... the favorite of our most loyal customers	5,25
Our chocolate truffles	4,90
Trio of citrus sorbets	5,35

VAT included · On terraces 10% supplement
If you have any intolerance or food allergies, please advise any member of the staff.