

TAPAS, 24

The most traditional Tapas

- The “rusa” salad with tuna and crispy bread	8,50
- “las Bravas” Our potatoes	6,90
- Roasted chicken croquette (individual)	2,80/un.
- Squid “romana” style	16,50
- Payoyo goat cheese of Cádiz and quince jelly	9,50
- Anchovies "oo" with tomato and “piparres”	11,50
- Bikini of iberian ham, mozzarella and truffle	10,90
- 100% iberian ham from Maldonado	20,50
- “Txuleta Rubia gallega” 60 days aged	17,50
- Assortment of sausages	13,90

Our eggs..!

- Broken eggs with potatoes and iberian ham	15,50
- Broken eggs with potatoes and catalan sausage	14,50
- Spanish omelette of potatoes and onion	12,50
- Catalan sausage omelette	14,50
- Tuna belly omelette	14,50

- Catalan coca bread with tomato	3,80
- Rustic bread	2,80

Season Tapas and “platillos”

- Grilled artichoke with romesco sauce and iberian ham	11,50
- Summer Tomato with “piparres” and olives	9,00
- Tomato tartare	13,50
- Avocado with pesto, basil, pine nuts, and feta	12,50
- Grilled eggplant with “sobrasada” honey, cheese and pumpkin seeds	13,50
- “Carpier” Salmon tartare with avocado and lime	16,50
- Beef carpaccio with truffle, parmesan and mushrooms	17,00
- Akami Tuna with black butter, soy and kizami	17,90
- Clams with sherry, iberian ham and garlic	22,90
- Fresh noodles catalan style	16,50
- Grilled skirt steak with chimichurri sauce	17,50
- Handmade meatballs in tomato sauce and fried potatoes	17,50
- Iberian pork tenderloin with sage and rosemary	22,00

Fish Market

- Baby squid andalusian style	25,00
- Ggrilled baby cuttlefish	21,00
- Clams with sherry, garlic and iberian ham	22,90
- Oyster from Marennes-Oléron nº2 (unidad)	6,00
- 6 oysters from Marennes-Oléron	32,00

Desserts

- Chocolate, bread, olive oil and salt	9,00
- “El corte” ice cream sandwich	6,50
- Strawberries and cream	12,00
- Classic cheesecake	7,50
- Our chocolate truffles with (or without..) cointreau	9,00

Please ask for our food allergen list
taxes included