



















FROM THE BAR

- 1. ANCHOVY FILLETS IN VINEGAR  2 Ud/2'35€
- 2. "OO" ANCHOVY FILLET  1Ud/2'50€
- 3. SMOKED SARDINES WITH DRIED TOMATO AND IBARRA CHILLI PEPPERS  1U/3'50€
- 4. MANCHEGO CHEESE IN ROSEMARY INFUSED OLIVE OIL  6'20€
- 5. ESCALIVADA (GRILLED-VEGETABLES) DRESSED WITH PONZU SAUCE    7'00€ (VEGAN)
- 6. ESQUEIXADA (SHREDDED COD SALAD)  8'00€

COLD DISHES

- 7. COCA BREAD WITH HANGING TOMATOES  3'50€
- 8. AJOBLANCO (GARLIC AND ALMOND COLD SOUP) WITH SOUR APPLE  6'00€ (VEGAN)
- 9. RUSSIAN SALAD SEASON   8'00€
- 10. SMOKED CECINA FROM LEÓN 9'00€
- 11. PREMIUM TUNA MOJAMA WITH ALMONDS   12'00€
- 12. SCALLOP CARPACCIO WITH PINE NUTS    14'00€
- 13. STEAK TARTAR SEASON      15'00€
- 14. HAND-CARVED BELLOTA HAM 100G 16'00€

SALADS

- 15. CRISPY CHICKEN WITH CREAMY CHEESE AND BLUEBERRIES     9'50€
- 16. FRENCH GREEN BEANS AND FENNEL WITH LEMON AND TURMERIC EMULSION  9'50€ (VEGAN)
- 17. TOMATO AND ANCHOVIES WITH VINAIGRETTE AND TOASTED BREAD    9'50€

FRIED DISHES

- 18. RUSTIC CHICKEN CROQUETTES   2'20€/UD
- 19. PATATAS BRAVAS OR CHIPS 7'00€ (VEGAN)
- 20. BRIE CHEESE WITH ACACIA HONEY AND TRUFFLES    9'00€
- 21. TEMPURA COD BITES WITH BLACK GARLIC EMULSION    9'00€
- 22. CRISPY NO-CHIKEN HEURA CON VEGANESA TERIYAKI   9'00€ (VEGAN)

GRILLED DISHES

- 23. PULLED PORK TACOS WITH GUACAMOLE AND CREME FRAICHE   4'00€/UD
- 24. 2T AUBERGINE WITH SWEET CORN SAUCE AND MILD WASABI 10'00€ (VEGAN)
- 25. ZAMBURIÑA SCALLOPS WITH CEVICHE SAUCE OR AU NATUREL  14'00€
- 26. SQUID WITH GREEN CANARIAN MOJO SAUCE   15'00€
- 27. FILETITO(120GR)DE TERNERA, FOIE, CEBOLLA CARAMELIZADA  18'00€

STOVETOP DISHES

- 28. BROKEN EGGS (FRIED EGGS) OVER CRISPS AND MUSHROOMS WITH SHRIMP OR IBÉRICO HAM   10'00€
- 29. SPANISH OMELETTE MADE WITH LAY'S CARBONARA CRISPS   11'00€
- 30. POULARDE CANNELLONI WITH TRUFFLES AND A MILD CHEESE BECHAMEL     12'00€
- 31. SAUTÉED BUTIFARRA DE PEROL (CATALAN SAUSAGE) AND SANTA PAU BEANS 14'00€
- 32. GARLIC PRAWNS WITH A DASH OF KIMCHI  14'00€
- 33. STICKY RICE WITH BEETROOT 16'00€ (VEGAN)
- 34. PAELLA WITH CUTTLEFISH AND RED PRAWNS    21'00€ PRICE PER PERSON

CHAR-GRILLED DISHES

- 35. LEEKS WITH ALMOND MISO AND OLIVE PASTE  11'00€ (VEGAN)
- 36. 100% BEEF HAMBURGER IN A BRIOCHE WITH CHEDDAR CHEESE AND PORT WINE SAUCE     11'00€
- 37. CHICKEN AND PRAWN BROCHETTE WITH THAI RED CURRY SAUCE  14'00€
- 38. OCTOPUS WITH MANGETOUT AND PISTACHIO ROMESCO SAUCE    16'00€
- 39. TURBOT A LA DONOSTI  18'00€

Prime Meats from the Grill

- 40. NEBRASKA BLACK ANGUS TENDERLOIN (USA) 300GR 36'00€
- 41. FILLETED WAGYU A5+ SIRLOIN FROM KAGOSHIMA (JAPAN) 100GR 39'00€

THIS RESTAURANT HAS AN ALLERGEN MENU



SOMETHING SWEET

1. TRUFFLES WITH DULCE DE LECHE  6'00€
2. CATALAN CREAM (CRÈME BRÛLÉE) WITH CAROUIÑOLES     6'00€
3. FRENCH TOAST WITH BAILEYS CREAM AND CRUMBLE     7'00€
4. LEMON-LIME PANNACOTTA 6'00€ (VEGAN)
5. CHEESE CAKE WITH RED FRUITS     7'00€
6. PISTACHIO ICE CREAM     6'00€
7. MOJITO ICE CREAM 6'00 €

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