

## Boards to share



### CATALAN\*

10,00€ p.p.

#### 4 COLD CUTS:

Sacallona, Longaniza, white and black sausage.

#### 3 CHEESES:

Glauc (Cow-best blue cheese in Catalonia, Les Preses),  
Gran Pep (Goat-Tarragona), Puigpedrós (Cow-Cerdanya).

#### 2 PATES:

Olive pate and pork pate

Fruit, dry fruit, nuts, pickles, toasts and bread with tomato

### MEDITERRANEAN\*

12,00€ p.p.

#### 4 COLD CUTS:

Iberian coppa, Pancetta Arrotolata, Salami and Fuet.

#### 3 CHEESES:

Feta (Goat - Greece), Gorgonzola (Cow - D.O.P.),  
Maón (Cow - semi - Menorca)

#### 2 PATES:

Olivada and Hummus.

Fruit, dry fruit, nuts, pickles, toasts and bread with tomato

### IBERIAN\*

14,00€ p.p.

#### 4 COLD CUTS:

Paletilla, "Lomito" and Cabeza de lomo ibérico

100% acorn, iberian chorizo.

#### 3 CHEESES:

Majuelo (Sheep-Valladolid), Bucarito (Goat rosemary -Cádiz),  
Moncedillo (Sheep-Segovia).

#### 2 PATES:

Olive pate and iberian homemade pate

Fruit, dry fruit, nuts, pickles, toasts and bread with tomato

(Prices per person. Minimum 2)

### COLD CUTS

20,00€

Assortment of 5 types of cold cuts

### CHEESES

17,00€

Artisan cheese assortment from small producers (v)

Bread with tomatoes from Sant Josep bakery (v) 3,00€

## From the orchard to the table



Burrata with romesco sauce, spinach and orange (v) 12,50€

Green seasonal salad(v) 7,00€

Grilled seasonal vegetables (v) 12,50€

Hummus, mutabal and muhammara trio (v) 12,00€

## Appetizers with chicha



Boquerones 4,50€

Anchovies in vinegar (ppu) 1,80€

Chicha Mix 6,00€

Peperoncini filled with feta 2,50€

Skewered anchovies and 'boquerones' (ppu) 1,50€

cheese and 'cecina' (cured beef ham) skewer (ppu) 2,00€

Cockles 7,50€

Marinated muscles 4,50€

Olives (green, spicy or mix) 3,00€

## Tapas from the bar



Oyster Krystale Normandy natural or with chicha 4,75€

Smoked sardine puff pastry with tomato chutney  
and olive pate 5,50€

Russian salad 5,70€

Salmon fillets with miso and almond emulsion,  
pickled cauliflower and basil oil 8,00€

Santa Pau beans cobbler with cod split and  
romesco sauce 8,50€

Artichokes with quail eggs and ham 8,00€

Green baby beans, cod, dry tomatoes and broken  
black sausage 11,00€

XL white asparagus, jerky, boquerón and dry tomato 6,00€

Cod foie toast with caramelized onion, boquerón,  
green chilli and orange 4,50€

Salmon toast with tzatziki and river trout roe 4,00€

Anchovy toast with brandade, cod, roasted pepper,  
grated egg and piparra 5,00€

## Dishes by the chef



Black Angus steak tartar (chipotle, ponzu or classic)

Presa (special shoulder cow cut) 15,00€

Picanha aged for 60 days 17,00€

Black Angus tataki aged for 60 days 15,00€

Salmon tartare with beetroot and avocado 13,70€

Chickpea, mushrooms, poached egg and  
black sausage casserole 9,50€

Iberian pork cooked with Jeréz 15,00€

Boneless suckling pig with black mole sauce  
and green apple 15,70€

Veal cheek tacos with green sauce 13,50€

Grilled octopus with cheese and potato cream 15,90€

Parmentier with poached egg and Iberian jowl 8,00€

Broad beans, perol sausage, onion and poached egg 9,70€

## Desserts homemade



Truffles with touch of salt / ginger and cinnamon 6,00€

Matcha Tiramisu 6,00€

Cheesecake with berries 6,00€

Homemade cake of the day 6,00€

Dessert tasting board (2 people) 12,00€

ASK FOR THE SUGGESTIONS OF THE DAY