



## TO START...

|   |      |
|---|------|
| “GILDAS”  | 2.60 |
| Mussel in “escabeche”, gordal olive, chili pepper, piquillo pepper and pearl onion ☺☺             |      |
| Cantabrian anchovy, chili pepper and olive ☺☺   |      |
| Smoked sardine, olive, chili pepper and jalapeño ☺☺   |      |
| Vegetables, gordal olive, “piquillo” pepper, “padrón” pepper, pearl onion and artichoke (2.40€) ☺ |      |
| ANCHOVIES IN VINEGAR ☺☺   | 9.90 |
| from “l’Escala” with olives   |      |
| SANTOÑA ANCHOVY 00 (ut) ☺☺  | 3.90 |
| on bread with tomato, Kalamata olive and sun-dried tomato   |      |
| CRACKED OLIVES ☺  | 3.00 |
| CHEESE AND PICKLE MIX ☺☺  | 6.90 |
| BREAD WITH TOMATO ☺   | 3.50 |

## TAPAS LATAS

|  |       |
|--|-------|
| OUR RUSSIAN SALAD ☺☺☺☺                           | 7.90  |
| with looots of tuna and looooots of egg          |       |
| ARTICHOKE (ut) ☺                                 | 6.90  |
| with free-range egg yolk and Iberian pork belly  |       |
| VERMOUTH-BRAISED PORK CHEEK TACO (ut) ☺☺☺☺       | 5.45  |
| with avocado, chipotle mayonnaise and jalapeño   |       |
| MUSSELS IN “ESCAPEBECHE” ☺☺                      | 10.90 |
| with potato chips and our sauce                  |       |
| SLICE OF SMOKED SALMON ☺☺☺☺                      | 5.90  |
| on seaweed bread, avocado cream and tartar sauce |       |

## SOMETHING FRESH

|                             |       |
|-----------------------------|-------|
| SEASONAL TOMATO SALAD ☺☺☺   | 14.00 |
| with tuna belly and pickles |       |
| FRESH STRACCIALETTA ☺☺☺     | 15.00 |

## OUR PLATTERS

|   |       |
|---|-------|
| CHARCUTERIE BOARD ☺   | 13.90 |
| Iberian shoulder, white blood sausage, “fuet” and cured “chorizo” |       |
| CHEESE PLATTER ☺☺☺  | 16.90 |

Puigpedrós, aged sheep and cow cheese, smoked Idiazabal DOP, Blau ceretà and semi-cured Manchego

## SIGNATURE BITES

|   |       |
|---|-------|
| BEEF STEAK TARTARE ☺☺☺☺☺                | 15.90 |
| mustard dressing and toasted bread      |       |
| AGED PORK LOIN CAPRACCIO ☺☺☺☺☺          | 15.90 |
| with Parmesan, pickles and our dressing |       |

|  |       |
|--|-------|
| VITELLO TONNATO ☺☺☺☺                               | 16.50 |
| with aged beef, vitello sauce, capers and Parmesan |       |
| SALMON TARTARE ☺☺☺☺                                | 14.50 |

with avocado and cilantro cream, trout roe and toast

## CASSEROLES

|                                    |       |
|------------------------------------|-------|
| MEATBALLS WITH CUTTLEFISH ☺☺       | 13.90 |
| mustard dressing and toasted bread |       |
| PRAWNS WITH GARLIC SAUCE ☺         | 14.90 |

|                             |       |
|-----------------------------|-------|
| DICED SIRLOIN IN SAUCE ☺☺☺☺ | 17.50 |
|-----------------------------|-------|



## #agradamorlalata

## OUR CLASSICS

|                      |      |
|----------------------|------|
| CHIPS “BRAVAS” ☺     | 5.50 |
| TRUFFLED SANDWICH ☺☺ | 7.50 |

|   |       |
|---|-------|
| SPANISH OMELETTE ☺☺   | 5.00  |
| guacamole, shredded chicken, cheeses, jalapeños and pulled pork |       |
| ARTICHOKE BURGUER (2 ut) ☺☺                                     | 11.00 |

curry and onion brioche, slices of Iberian ham and romesco sauce

|   |      |
|---|------|
| LOADED NACHOS ☺☺  | 9.90 |
| guacamole, shredded chicken, cheeses, jalapeños and pulled pork |      |

|   |      |
|---|------|
| CHICKEN QUESADILLA ☺☺☺                      | 8.90 |
| with homemade chimichurri and melted cheese |      |

|                   |      |
|-------------------|------|
| APPLE TATIN ☺☺    | 5.90 |
| vanilla ice cream |      |

|                 |      |
|-----------------|------|
| MINI GINTONIC ☺ | 4.90 |
|-----------------|------|

ALCOHOL MOLLUSCS SOYA SESAME SULFITES CELERY PEANUTS

CRUSTACEAN LACTOSE GLUTEN MUSTARD EGG FISH NUTS