

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 STRACCIATELLA ☺☺	15.00

Fresh stracciatella with runny pesto, dried tomatoes and nuts

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

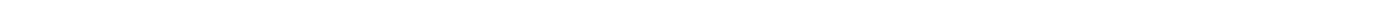
with Parmesan, pickles and our dressing

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
PRAWNS WITH GARLIC SAUCE ☺	14.90
DICED SIRLOIN IN SAUCE ☺☺☺☺	17.50



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OUR CLASSICS

“PATATAS BRAVAS” ☺	6.90
“BRAVAS” EGGPLANTS ☺☺☺	7.50

TRUFFLED SANDWICH ☺☺

SPANISH OMELETTE ☺☺	5.00
with tomato bread	
CALAMARI ☺☺☺	13.90

andalusian-style with soy and lime ceviche mayonnaise

IBERIAN HAM CROQUETTES (6 ut) ☺☺	7.90
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	

with avocado and cilantro cream, trout roe and toast

SOMETHING SWEET

CHEESECAKE ☺☺☺	5.90
MASCARPONE FLAN ☺☺	5.50

CHOCOLATE AND PRALINE MOLTEN CAKE ☺☺☺	6.90
with yogurt ice cream	
CHOCOLATE TRUFFLES ☺	4.90

APPLE TATIN ☺☺	5.90
vanilla ice cream	
MINI GINTONIC ☺	4.90

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with tonic water and lime	

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ALCOHOL MOLLUSCS SOYA SESAME SULFITES CELERY PEANUTS

CRUSTACEAN LACTOSE GLUTEN MUSTARD EGG FISH NUTS