



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 loots of tuna and looots 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 “ESCABECHE” 🍷🍷.....	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



#aquidamoslata

OUR CLASSICS

“PATATAS BRAVAS” 🍷🍷.....	6.90
“BRAVAS” EGGPLANTS 🍷🍷🍷🍷.....	7.50
TRUFFLED SANDWICH 🍷🍷.....	7.50
LAY’S OMELETTE 🍷🍷.....	8.50
with chistorra, caramelized onion and brie cheese	
CALAMARI 🍷🍷🍷🍷.....	13.90
andalusian-style with soy and lime ceviche mayonnaise	
IBERIAN HAM CROQUETTES (6 ut) 🍷🍷.....	7.90
BEEF CROQUETTES (6 ut) 🍷🍷.....	8.50
ARTICHOKE BURGUER (2 ut) 🍷🍷🍷.....	11.00
curry and onion brioche, slices of Iberian ham and romesco sauce	
“TORREZNOS DE SORIA” 🍷.....	8.90
LOADED NACHOS 🍷🍷.....	9.90
guacamole, shredded chicken, cheeses, jalapeños and pulled pork	
CHICKEN FINGERS 🍷🍷🍷.....	10.50
with kimchi mayonnaise	
MINI BURGUER MADE WITH RIBEYE STEAK (2 ut) 🍷🍷.....	12.90
with roasted pepper and comté cheese	
CHICKEN QUESADILLA 🍷🍷🍷🍷.....	8.90
with homemade chimichurri and melted cheese	

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

