



MENU

BAR

Olives with anchovies	3.5
Pecorino Pepato · truffle honey	5
Artichokes · olive oil	7
Portuguese canned fish "Jose Gourmet" (bio)	13.5
Tuna (fillet) lemon-thyme · balsamic onions	
Sardines tomato · balsamic onions	

SNACKS

Focaccia · grissini · seasonal butter · aioli	6.5
Croquetas de la Casa · grape mustard · aioli	12.5
Fritura mista – prawn · squid · cod · aioli	13
Jamon Iberico, Campo de Cebo (50gr.)	10
Cheese platter – selection of 5 cheeses	15

OYSTERBAR

Gin & Tonic pink pepper granita

Oysters "Fines de Claire" ½ dozen	25
Oysters "of the season" ½ dozen	daily price

Can also be ordered by piece

GOURMET TAPAS

PESCE

Swordfish tonnato · tuna cream · boquerones	13
Razor clams-mussels · tarragon cream · Pernod	14
Scallop · langoustine · celeriac · lobster bisque	17
Wild prawns 5 p. · jalapeño-lemongrass aioli	25

CARNE

Pork cheek · sauerkraut · purple mustard vinaigrette	15
Rib-eye "B.A." · oxtail rilette · green pepper sauce	16
Duckliver · truffle brioche · quince compote	18

VEGA

Greek zucchini balls · feta-dill · mint curd	13
Catalan leek · salsa Romesco · Hollandaise sauce	14
Risotto · spinach · gorgonzola cremoso · pear	15

DESSERT

Bonbon · forest fruits · white chocolate mousse	9
Panna cotta · clementine · dulce de leche	9
Coffee-tea (several) with chocolates "Cacao"	8.5

All our products and dishes are fresh and homemade and are prepared in our Spanish charcoal oven, the Mibrasa. If you have allergies or dietary requirements, please let us know.