



MENU

BAR

Olives with garlic-herbs	4
Roasted almonds	4
Artichokes · olive-citrus vinaigrette	7
Manchego · hazelnuts · truffle honey	8
Portuguese canned fish "Jose Gourmet" (bio)	14
Mackerel · balsamico onions	
Sardines tomato · balsamico onions	

OYSTERBAR

Calamansi granita

Oysters "of the season" ½ dozen	25
Can also be ordered by piece	

SNACKS

Focaccia · grissini · seasonal butter · aioli	7
Calamari Fritti · jalopeña-lemongras aioli	10
Jamon Iberico, Campo de Cebo (50gr.)	10
Cheese platter - selection of 5 cheeses	15

CROQUETTAS

Croquettas of the season 3p. (carne) · aioli	8.5
Croquettas of the season 3p. (pesce) · aioli	8.5
Croquettas of the season 3p. (vega) · aioli	8.5

GOURMET TAPAS

PESCE

Swordfish · tuna tartare · pepper cream	13
Grilled squid · fried tentacles · cauliflower	14
Mussels · razor clams · Pernod · tarragon cream	15
Grilled salmon · bimi · herring roe · butter sauce	17

VEGA

Catalan leek · salsa Romesco · potato chips	12
Little gem salad · smoked mushrooms · citrus mayo	12
Grilled chicory · caramelized onion · Hollandaise	12
Melanzane alla Parmigiano · burrata · basil sauce	14

CARNE

Grilled beef loin · radicchio salad · pecorino	13
Terrine foie gras · fig cream · truffle brioche	24
Tournedos · wild mushrooms · classic pepper gravy	17

MIBRASA LOVERS

Wild prawns 5 pieces. · black lemon aioli	25
Wood pigeon · black pudding · Game sauce	20

DESSERT

Tiramisu · white chocolate · Amarena cherry's	9.5
Bonbon · white chocolate · sea-buckthorn berries	9.5
Coffee-tea (several) with chocolates "Cacao"	9

All our tapas dishes are fresh and homemade and are prepared in our Spanish charcoal oven, the Mibrasa. With the southern European idea of sharing tapas with each other!
If you have allergies or dietary requirements, please let us know.