



## 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 12

Grilled squid · fried tentacles · cauliflower 13

Mussels · razor clams · Pernod · tarragon cream 14

Grilled salmon · bimi · herring roe · butter sauce 15

#### 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 12

Terrine foie gras · fig cream · truffle brioche 24

Tournedos · wild mushrooms · classic pepper gravy 16

### 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.