



MENU

BAR

Focaccia · grissini · seasonal butter · aioli	6.5
Artichokes · olive oil	7
Peppers stuffed with feta	8.5

SNACKS

Croquetas de la Casa · grape mustard · aioli	12.5
Fritura mista – prawn · squid · cod · aioli	13
Portuguese canned fish 'Jose Gourmet' (bio)	13.5
Tuna (fillet) lemon-thyme · balsamic onions	
Sardines tomato · balsamic onions	
Jamon Iberico, Campo de Cebo (50gr.)	10
Cheese platter – selection of 5 cheeses	15

OYSTERBAR

Caipirinha & Bergamot granita

Oysters 'Fines de Claire' ½ dozen	25
Oysters 'of the season' ½ dozen	daily price
Can also be ordered by piece	

DESSERT

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

GOURMET TAPAS

PESCE

Salmon 'mi cuit' · trout eggs · plankton cracker	13
Razor clams-mussels · tarragon cream · Pernod	14
Squid · chorizo · parsley- anchovy mayonaise	15
John Dory · almond cream · shore crab sauce	15

CARNE

Duckliver · truffle brioche · quince compote	15
Cannelloni · boar · beetroot cream · pecorino foam	15
Sukade steak · oxtail croquette · pepper sauce	16

VEGA

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

MIBRASA LOVERS

Wild prawns 5 p. · jalapeño-lemongrass aioli	25
Venison rack · venison bitterbal · game sauce	27

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.