

classic tapas

Corn “bombas” filled with squid and aioli (2 unts)	4,35
Assorted cheese platter with marmalade	9,85
Coca bread with pressed tomatoes	3,30
Iberian shaved ham platter	13,00
Yuca and goat cheese croquettes with onion chutneys	4,00
Potato and zucchini tortilla with Rosemary emulsion	6,60

vegetarian tapas

All green salad with cucumber, apple, celery, crispy quinoa and coriander vinaigrette	5,45
Seasonal vegetables ceviche	6,00
Scattered caprese salad with pesto and finely chopped olives	6,55
Bravas potatoes peruvian style	4,50
Fake lasagna with potatoes and zucchini, tomato sauce, rocket salad, fennel and parmesan	6,35
“Pizzeta” Mexican style	8,00

Bread: 1,10 / Bread with pressed tomato: 3,30

meat tapas

Fillet of beef with red wine reduction and mashed potatoes	13,15
Tomatoes stuffed with lamb and beef with yogurt sauce and spices	9,30
Iberian pork loin with fennel seeds demi-glace sauce and parsnip puree	12,00
Sauteed “chorizo”, polenta, parmesan and green asparagus	7,95
Creamy parmentier of duck confit and gratinated parmesan	9,30
Roasted pork ribs with an old style mustard sauce and Canarian potatoes	10,50
Beef tartare fillet, smoked eel and goat mayonnaise	10,00

seafood tapas

Sea bream with shrimp bisque and seasonal vegetables	12,00
Mussels with Normandia sauce (fresh cream, garlic, parsley and white wine)	7,85
Tuna tartar, Sriracha vinaigrette, puffed rice and Japanese onion	10,95
Fishballs with cumin in red curry & lemongrass sauce and fried carrot	9,85
Squid surf and turf with gambitas, chorizo and aioli	8,90
Salmon mi-cuit, avocado and pistachios pesto, marinated vegetables	11,95

rice (tapas)

The famous seafood paella 7,65

Risotto with flambeed prawns with Cointreau 7,65
- Ask your waiter for our vegan option

pasta (tapas)

Fresh truffle ravioli in a parmesan cream and truffle oil 8,20



desserts

Homemade tiramisu 6,75

Roasted pineapple with vanilla caramel, coconut foam, mint and lime 6,00

Cheesecake 6,00

Cheesecake with "dulce de leche" (the best!) 7,20

Chocolate fondant (for dark chocolate lovers) 7,90

Selection of Catalan cheeses served with marmalade 9,85

Espresso martini 8,80

