

Classic tapas

T-bone croquettes, curry mayonnaise
(2 unts) 5,85

Vegan boletus croquettes, vegan parsley
mayo (2 unts) 5,85

Selection of Catalan cheeses KM.0 with
seasonal jam 11,95

Chorizo foam, sautéed chorizo,
low-temperature boiled organic egg,
crusty bread 8,95

Cured 18 months Iberian shaved ham
plater (80Gr) 14,95

Iberian salchichón (80gr) 8,95

Coca bread with tomato 3,95



Vegetarian tapas

Organic potatoes bravas 6,95
(*vegan sauce option available +0,25)

Organic “padrón” peppers 6,95

Burrata stracciatella, mild roasted red pepper mojo rojo, thinly sliced raw green asparagus, lemon and honey vinaigrette, toasted almonds 10,95

Roasted leeks, lightly caramelized, white romesco sauce with onion and almonds, raspberry vinaigrette, toasted pumkin seeds 8,45

Fake kohlrabi lasagna with thinly sliced raw kohlrabi, mushroom duxelles, mushroom and black garlic cream, chive mayonnaise 8,45



Fish tapas

3 fine bread toasts, cream cheese, anchovies from the Costa Brava, caramelized onion, chives 8,95

Salmon gravlax marinated with lemon and sumac, bergamot gel, fennel and strawberry compote, basil oil and dill 13,45

Catch of the Day, spinach in herb cream, green apple & chive vinaigrette, pickled seasonal vegetables 9,99

Confit octopus finished on the grill, red onion and coriander criolla sauce, Peruvian potato causa, grilled corn 14,45



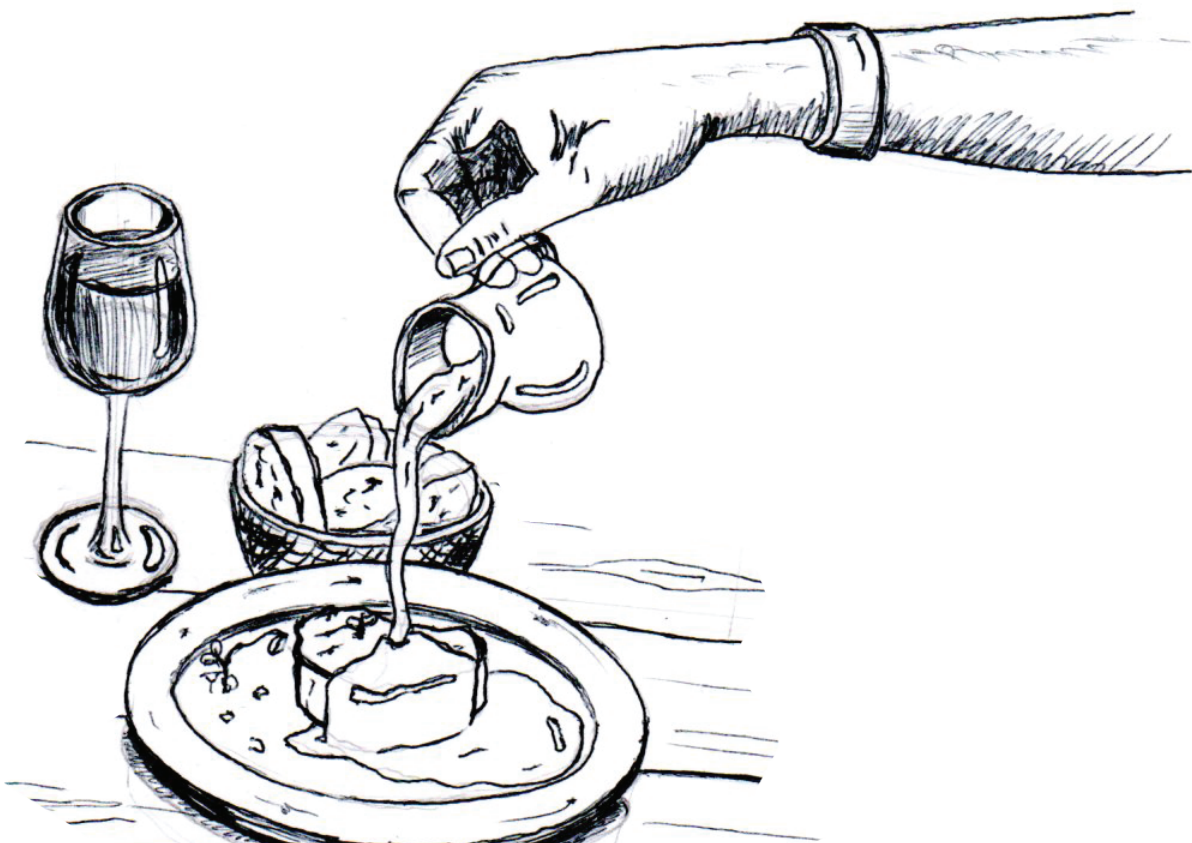
Meat tapas

Pork filet mignon, beetroot and rosemary hummus, black olive vinaigrette, sweet and sour radishes, candied pistachio powder with lemon 8,99

Slow-cooked pork cheek with candied tomato and spices, bulgur, paprika-roasted chickpeas, tomato coulis and harissa 12,95

Boneless chicken thigh with black lemon, feta sauce, creamy parsnip with ginger, herb oil 9,99

Seared beef tenderloin, red wine and shallot sauce, finished with timut pepper, broccoli purée with tarragon 15,95



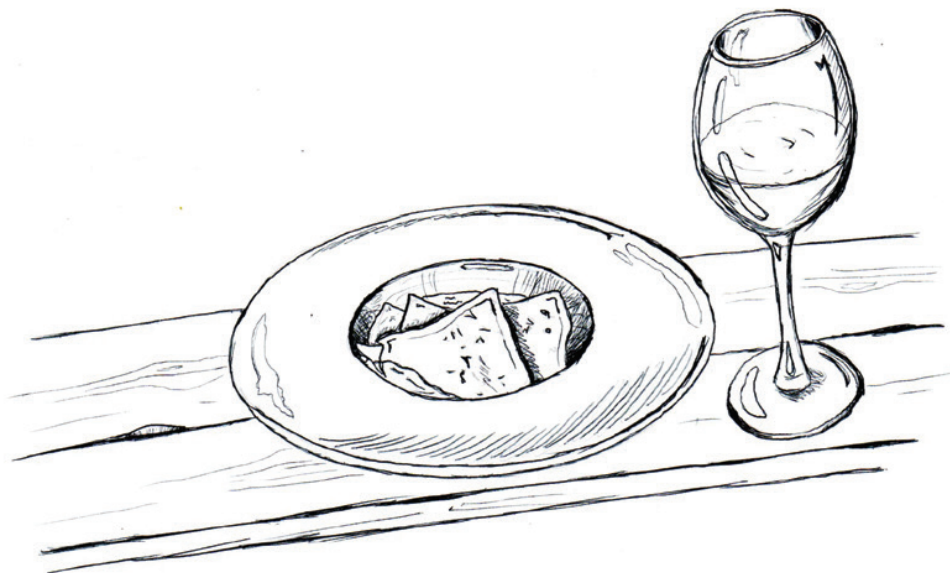
Rice (tapas)

“Meloso” rice with mussels and squid, 9,75
confit fennel, orange zest, three-herb oil

Pasta (tapas)

Homemade Truffle Raviolis in a creamy 12,95
truffle sauce with Parmesan and sage

Canelon (95 gr) of beef and foie with 8,95
truffled béchamel



Bread service: €1.25 per person (unlimited bread)

all prices include VAT