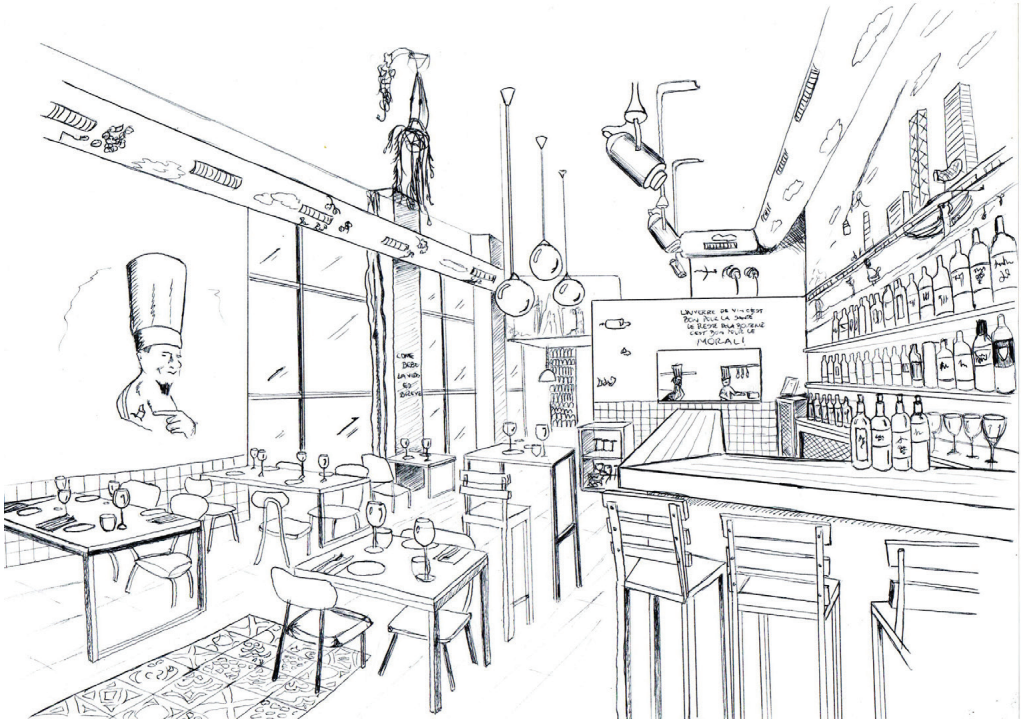
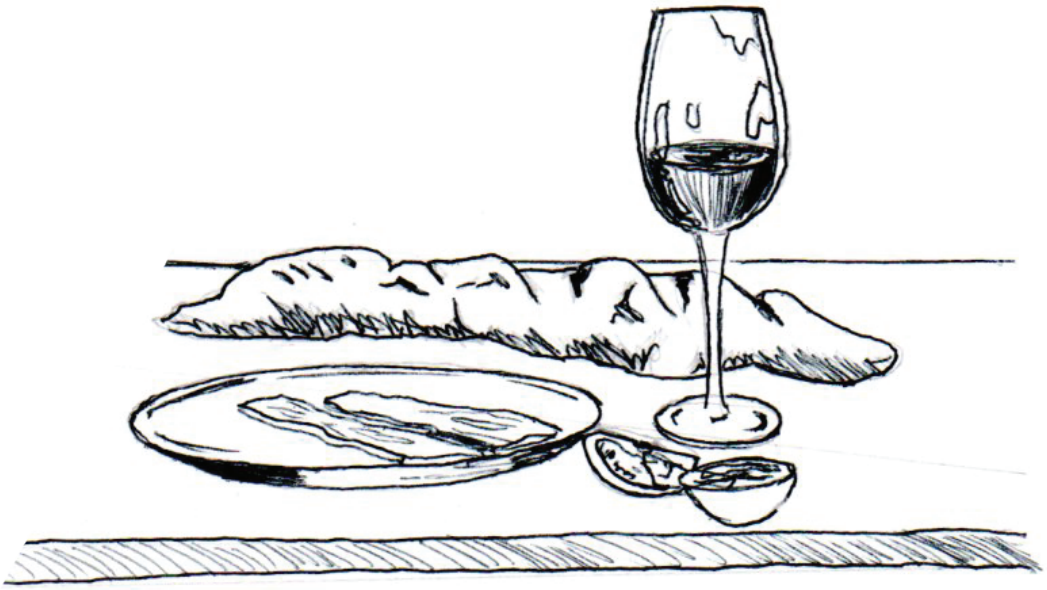
Classic tapas

Suckling pig and apple croquettes with onion chutney (2 unts)	*4,95*
Vegan “roasted chicken” croquettes, vegan curry mayo (2uts)	*4,95*
Selection of Catalan cheeses KM.0 with seasonal jam	*10,95*
Chorizo foam, low-temperature boiled organic egg, crusty bread	*7,50*
Cured 18 months Iberian shaved ham plater (80Gr)	*13,95*
Iberian salchichón (80gr)	*7,75*
Coca bread with tomato	*3,95*



Vegetarian tapas

Organic potatoes bravas (*vegan sauce option available +0,25)	*6,75*
Organic “padrón” peppers	*6,75*
Burrata straciatella, false celery bolognese, bread croutons, sweet vinaigrette	*9,95*
Chef's hummus, smoked KM.0 aubergine, sautéed zucchini, “piquillo” peppers emulsion, piparras, crispy onion	*7,00*
Beef heart tomato, goat cheese emulsion, red cabbage leaves, orange reduction and balsamic vinegar	*7,45*

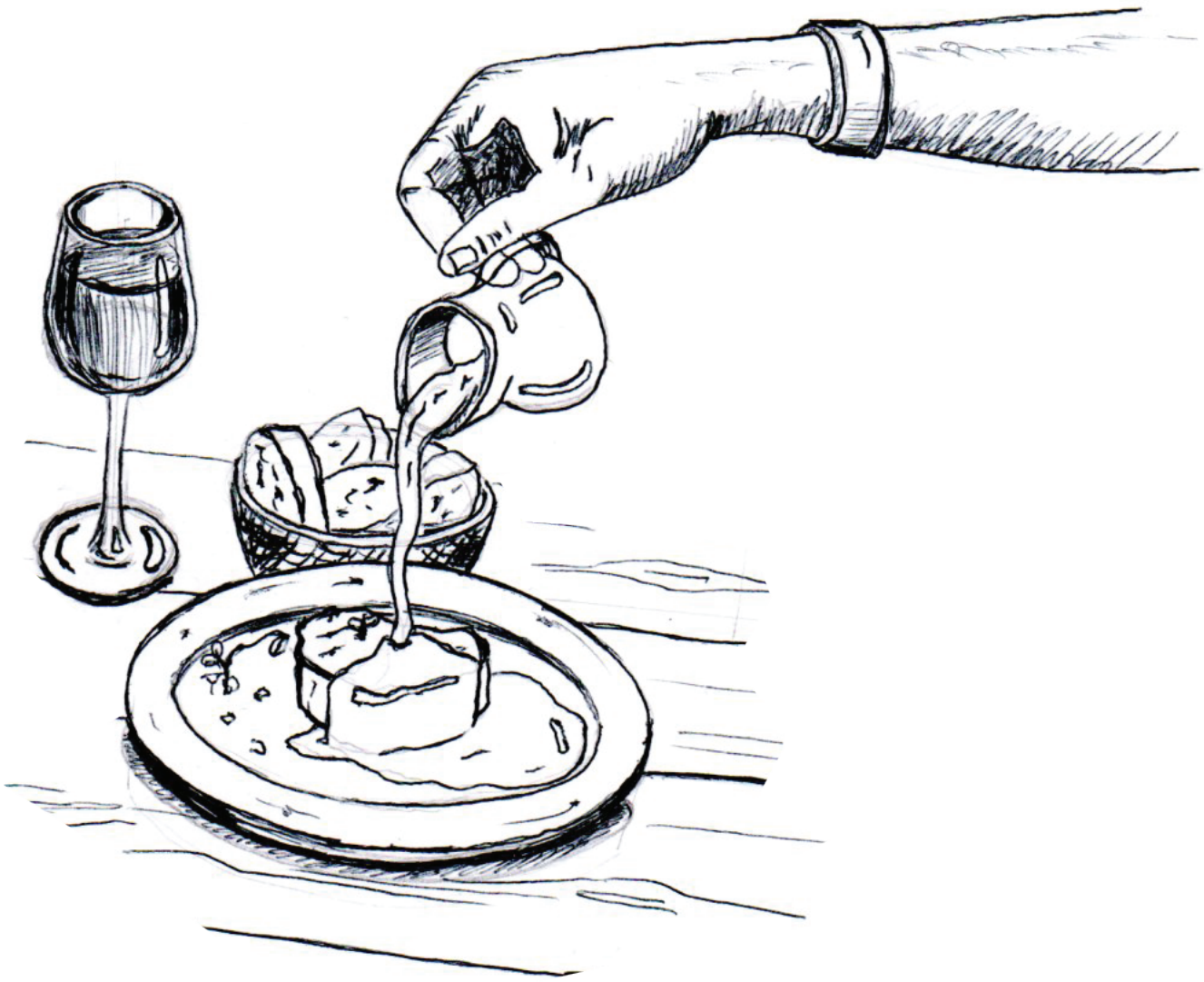


Fish tapas

Sauteed razor clams, ceviche type sauce “leche de tigre”, citrus oil	*8,45*
Marinated Salmon Gravlax with red cabbage, pickled cucumber, dill and citrus creme fraiche, seasonal sprouts	*12,95*
Catch of the day, hummus, km0 “ratatouille,” coriander oil	*9,95*
Octopus confit, olive emulsion, roasted red pepper purée km0, crispy chickpeas	*13,95*

Meat tapas

Smoked pork fillet mignon, 2 textures of Km0 celeriac, Moscatel sauce	*9,95*
Low temperature braised lamb, yoghurt and sumac sauce, stewed lentils, smoked aubergine	*12,95*
Roasted boneless chicken leg, toasted beer sauce, km0 carrots in 3 textures	*8,95*
Beef tenderloin, chimichurri sauce, km0 green asparagus, creamy polenta	*14,95*



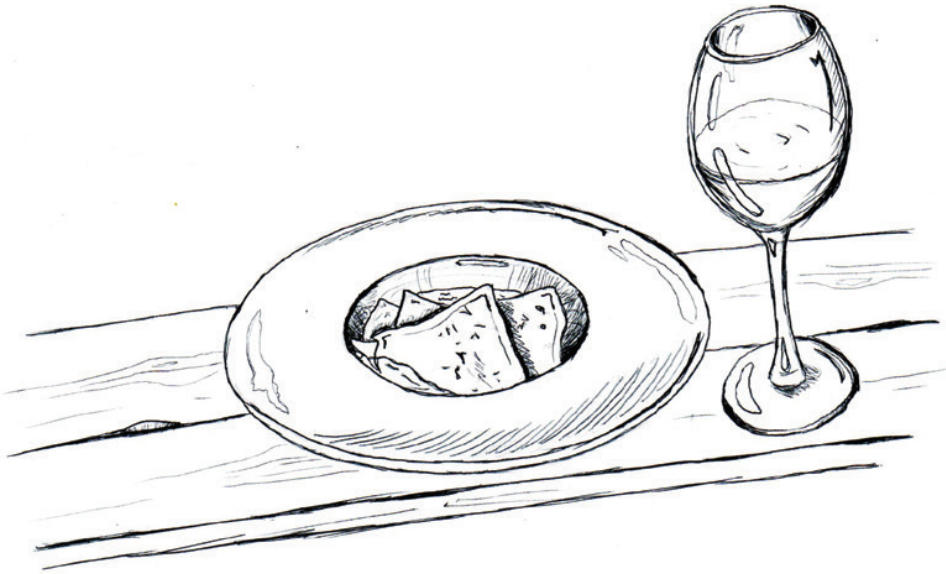
Rice (tapas)

Spanish "meloso" rice, surf and turf (pork and squid), shrimp aioli *8,95*

Pasta (tapas)

Fresh truffle ravioli in a parmesan cream and truffle oil *9,95*

Canelon (95 gr) of beef and foie with truffled béchamel *6,95*



Bread P/P: 1,10

all prices include VAT