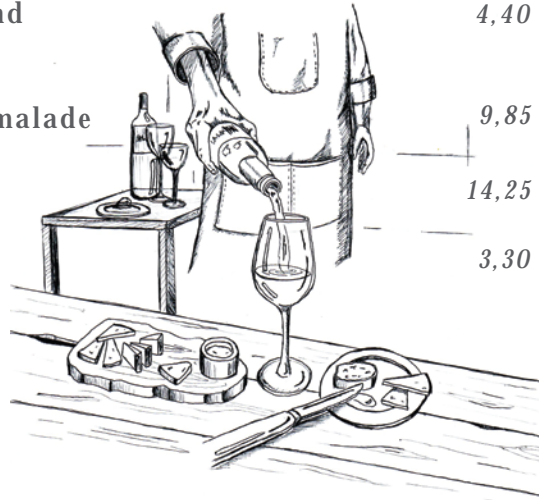


## classic tapas

Baby chorizos chilindron sauce and anise	5,45
Monkfish with paprika, twice cooked egg, minced bacon with anise and mullet caviar	8,75
Shrimp croquetes with saffron and orange mayonnaise (2 unts)	4,40
Spanish cheese platter with marmalade	9,85
Plate of Iberian shaved ham	14,25
Tomato-rubbed coca bread (traditional Catalan)	3,30



## vegetarian tapas

Squash and mint dim sums, betroot curry, julienne apples	6,55
Broccoli soufflé with papaya marmalade	5,45
Tomato tartar with mustard emulsion	6,00
"Falso" zucchini raviolis stuffed with tabbouleh, goat cheese sauce, sun-dried tomatoes and almond	7,15
Roasted eggplant, smoked beetroot, tomato, hummus and toasted fennel seeds	6,35
Warm salad, lentils caviar, seasonal vegetables, curry cream and dried fruits	5,45
Bread: 1,10 / Bread with pressed tomato: 3,30	

## seafood tapas

Spinach crepe, salmon tataki, cinnamon, pistachio, mascarpone sauce & confit tomatoes	10,95
Grilled scallops, fried artichoke with "bagna cauda" sauce and black trumpet mushroom	14,25
Mussels with "sobrasada" sauce, tomatoes, basil and olives	7,70
Squids surf and turf Catalan style	8,95
Sea bass ceviche, cherry, crunchy pineapple, avocado and fennel emulsion	10,65
Tuna tartar, light yuzu emulsion, lemongrass oil and katshobuchi gelatin	12,00

## meat tapas

Crispy boneless chicken legs, brown beer glaze, braised pears mousse and crispy almonds and pistachios	9,95
Oxtail Mini Burger with grilled Manchego cheese and truffled mayonnaise (2 unts)	4,35
Low temperature cooked pork cheeks with Peruvian sauce and peas & vanilla puree	9,85
Boneless leg of lamb in its cooking juice and truffled cauliflower puree	12,00
Beef fillet, whiskey sauce, mushrooms, confit artichoke and roasted apples	13,80
Duck magret, demi-glace rosemary sauce, vichyssoise mousse and broccolini	10,95

## rice (tapas)

Seafood paella by the Chef 8,20

Risotto with green asparagus, dried tomatoes, mushrooms and parmesan - Ask your waiter for our vegan option 7,65

## pasta (tapas)

Beef « vacio » cannelloni, black garlic béchamel, arugula and parmesan sauce 7,55

Fresh truffle ravioli in a parmesan cream, scented with truffle oil 8,20

## desserts

Roasted apple, strawberry mousse and banana with kalhua 5,95

Creme bruleé 5,15  
(French caramelized dessert made of egg and vanilla)

Spanish cheese platter with marmalade 9,85

Cheesecake 6,00

Cheesecake with “dulce de leche” (The best!) 7,20

Chocolate fondant (for dark chocolate lovers) 7,90

Espresso martini 8,80