

classic tapas

Poached egg with iberic shaved ham, wild mushrooms and rosemary oil	7,10
Sobrasada croquettes with honey aioli	3,85
Cheese platter with marmelade	9,85
Plate of Iberic ham	12,00
Coca bread with pressed tomatoes	3,30
Cod confit catalan style	10,40

vegetarian tapas

Warm salad, lentils caviar, quinoa, seasonal vegetables, curry cream and dried fruits	7,25
Chef style bravas potatoes	4,50
Parmigiana Melanzane Sensi style	6,55
Zucchini pizzetta, goat mousse, smoked turmeric eggplant	6,55
Brocoli cream with coconut milk, smoked tofu and yuca chips	5,45

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

seafood tapas

Sauteed mussels with green curry and fried onion	7,65
Salmon tartar, spicy radish mousse, crispy papadum & sage	10,40
Tuna tataki of the day	9,95
Octopus baked in the oven, smoked eggplant puree, caramelized shallots	10,95
Monkfish with paprika, twice cooked egg, minced bacon with anise and mullet caviar	10,85
Shrimps "hindu" style, in tamarind and turmeric butter, mango, onion and coriander	10,95
Seabass ceviche with yellow "ají" and sweet potato	11,50

meat tapas

Beef mini burger, caramelized onions and melted mahon cheese (lunt)	3,85
Duck confit millefeuille in its own juice with parmesan crumble	9,85
Catalan casserole (potatoes, sausages Perol and gratinated cheese)	6,55
Beef filet, reduction of Pedro Ximenez, mashed potatoes and nutmeg	13,15
Chicken lacquered with honey, soy, ginger, lychee emulsion and carrot puree	9,85
Smoked Iberian pork loin served with two pear textures	12,00

rice (tapas)

Seafood paella by the Chef 7,65

Risotto of dried tomatoes, basil and crispy parmesan 7,10
- Ask your waiter for our vegan option

pasta (tapas)

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



desserts

Cheese selection with marmelade 9,85

Cheesecake 6,00

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

Chocolate fondant (for dark chocolate lovers) 7,90

Pumpkin "churros" and chocolate sauce 6,00

Homemade tiramisu 6,75

Espresso martini 8,80

