

Classic tapas

Suckling pig and apple croquettes with onion chutney (2 unts.) 4,50

Vegan “roasted chicken” croquettes, vegan curry mayo (2 unts.) 4,50

Assortment of Catalan cheeses KM.0 with seasonal jam 9,95

Truffled ECO potato “tortilla” and wild mushroom mayonnaise 6,50

Iberian shaved ham plater (80 gr) 13,00

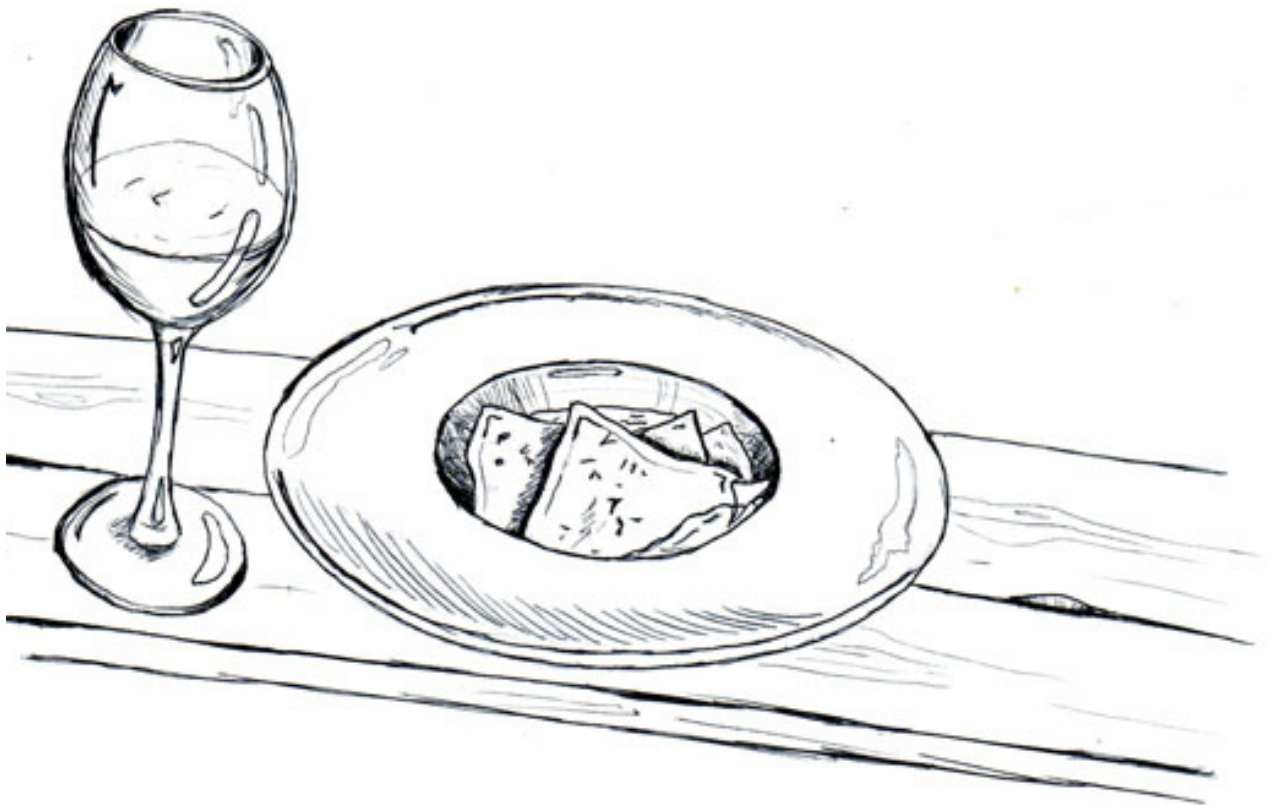
Iberian salchichón (80gr) 7,75

Coca bread with tomato 3,50



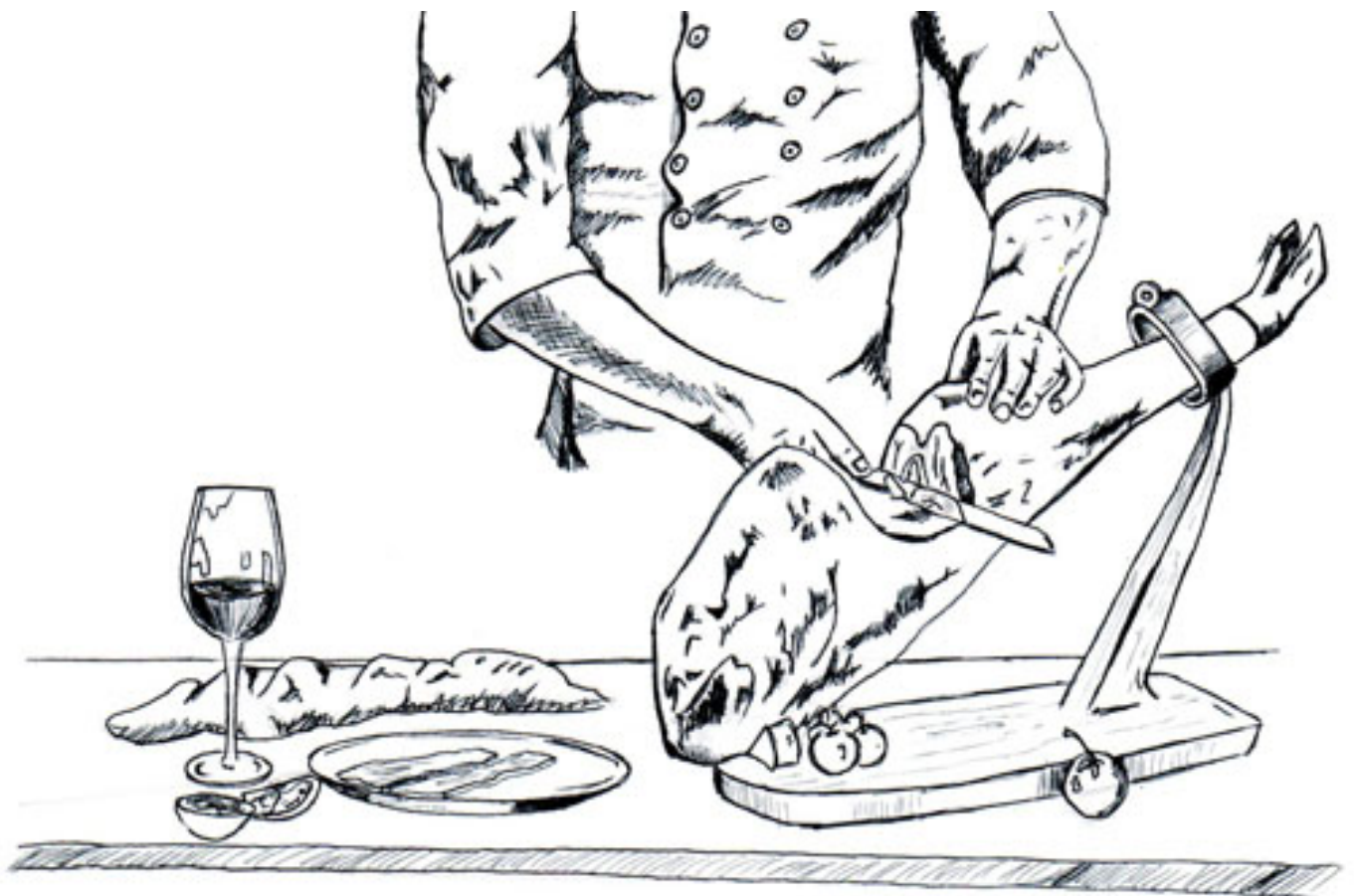
Vegetarian tapas

Bravas Potatoes ECO (*vegan sauce option available +0,25)	5,90
“Padrón” peppers ECO	5,50
3 style KM.0 tomatoes: confited , raw & crispy with the chef’s vinaigrette, burrata stracciatella and rocket	9,95
Soufflé KM.0 of red peppers and parmesan foam	5,95
“Escalivada” seasonal grilled vegetables with crispy basil chips and sherry vinegar vinaigrette	5,95



Meat tapas

Beef tenderloin, with organic potato gratin, glazed shallots and tarragon jus	1 5
Iberian pork loin with old-fashioned mustard sauce, Celeriac purée	12,95
Chicken “Indian style” with yogurt sauce, coriander and cinnamon rice	9,95
Baby chorizos glazed with barbeque sauce, calvados and apples	7,95



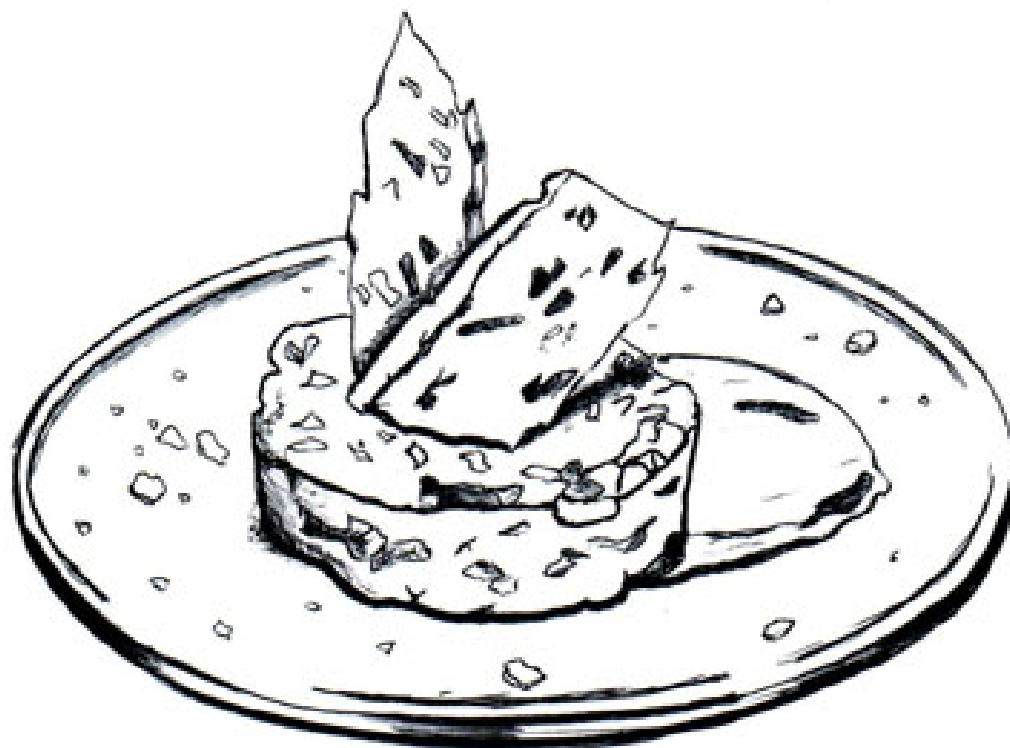
Fish tapas

Sea bass ceviche, bloody mary leche de tigre, celery crudité, roasted corn and sesame seeds 12,45

Salmon mi-cuit, avocado and pistachios pesto, marinated vegetables 11,95

Prawns with olive sauce, prawn bisque, 2 textures of km.0 pears 8,95

Sauteed rock mussels, creamy white wine sauce and parsley 7,95



Rice (tapas)

Our version of squid ink paella, squid,
roasted garlic emulsion

7,95

Pasta (tapas)

Fresh truffle ravioli in a parmesan cream
and truffle oil

8,95

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

6,45



Bread: 1,10 / Bread with pressed tomato: 3,50

all prices include VAT