

## *Classic tapas*

T-bone croquettes, curry mayonnaise (2unts) - 5,75

Vegan boletus croquettes, vegan parsley mayo (2unts) - 5,75

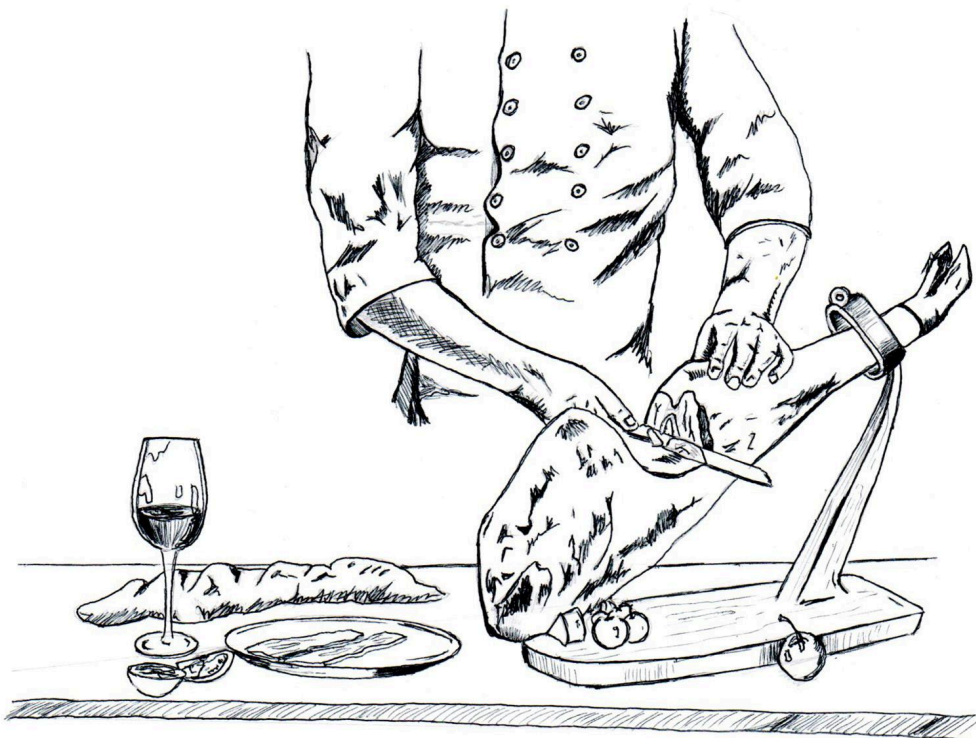
Selection of Catalan cheeses KM.0 with seasonal jam - 10,95

Canelon (95 gr) of beef and foie with truffled béchamel - 7,95

Cured 18 months Iberian shaved ham plater (80Gr) - 13,95

Iberian salchichón (80gr) - 8,50

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, sautéed eggplant, Km 0 creamy red bell pepper, Iberian ham shavings (with or without), pistachio vinaigrette - 10,95

Braised cauliflower Km0 with smoked paprika, hummus, “chimichurri” sauce, fried onion - 7,95



## *Fish tapas*

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

Bluefin red tuna tartare Nikkei style, Japanese/Peruvian vinaigrette, avocado, toasted sesame, nori seaweed - 14,95

Grilled prawns, coconut leche de tigre sauce, chipotle, crispy carrot KM0, cilantro sprouts - 9,95

Ibizan-style stewed octopus, lime and squid ink aioli, potatoes, peppers, spicy paprika - 12,95



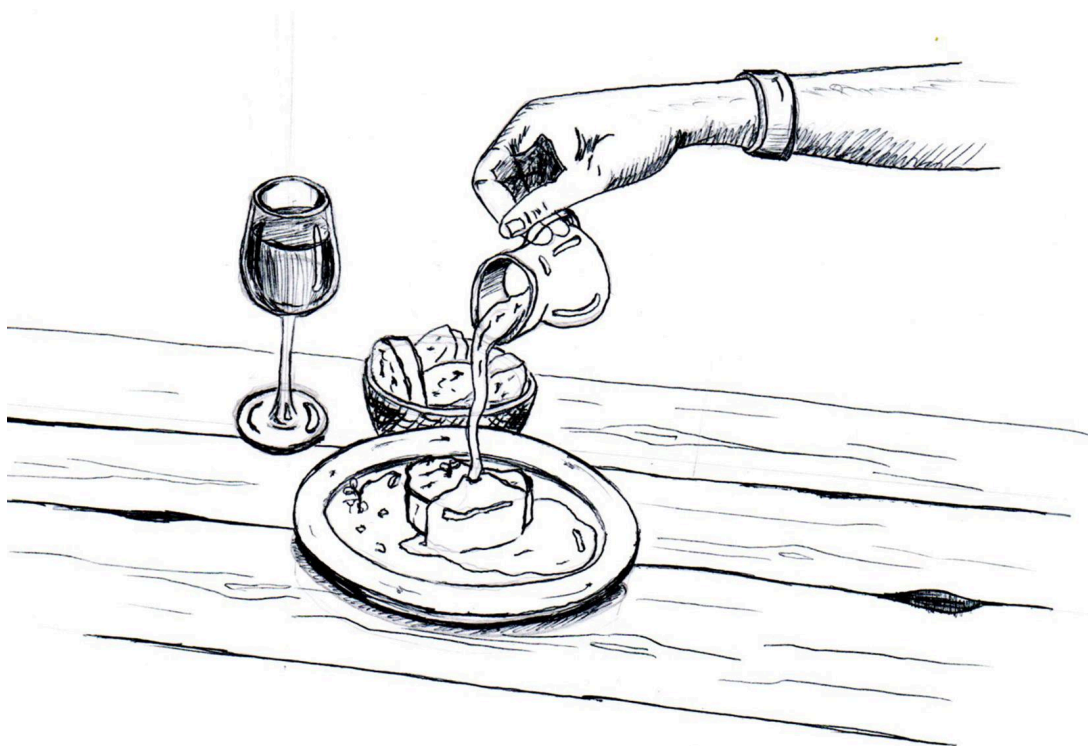
## *Meat tapas*

Roasted boneless chicken leg, tamarind sauce, 2 textures of corn, crispy tortilla chips, cilantro sprouts - 9,95

Braised slowly cooked pork-cheek, feta cream, harissa and honey sauce, sautéed lentils with vegetables - 12,95

Baby chorizos, honey sauce, old mustard, thyme and apple caviar - 8,95

Beef tenderloin, Pedro Ximénez sauce, organic potato parmentier, KM0 green asparagus - 14,95



## *Rice (tapas)*

Seafood paella “caldosos style” aioli - 9,45

## *Pasta (tapas)*

Homemade Truffle Raviolis in a creamy truffle sauce with  
Parmesan and sage - 11,95



**Bread P/P: 1,20**

all prices include VAT