Classic tapas

Stewed meat croquettes and dill aioli (2uts)	*4,95*
Vegan "roasted chicken" croquettes, vegan curry mayo (2uts)	*4,95*
Selection of Catalan cheeses KM.0 with seasonal jam	*10,95*
Baby chorizos, toasted black beer sauce, "piparras"	*7.95*
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 *6,75*
(*vegan sauce option available +0,25)

Organic “padrón” peppers *6.45*

Our mini kitchen garden of confit *6.75*
seasonal vegetables, pea hummus,
mint emulsion and spring herb oil

Roasted Km0 cauliflower, zaatar, *6.95*
tahini, almond pesto, seasonal herbs

9,95
Burrata stracciatella, pickled Km0
beetroot carpaccio, rocket, sweet
citrus vinaigrette, walnuts

Fish tapas

Sauteed mussels, prawn bisque, bread croutons	*8,00*
Octopus confit, tamarind sauce, corn puree, chili thread, fried corn	*13,95*
Grilled prawns, roasted leek sauce km0, creamy red cabbage, sautéed dried grapes and green apples	*9,95*
Tuna tartare, kimchi, avocado cream, coriander, smoked rosemary, lime and crunchy sesame	*12,95*

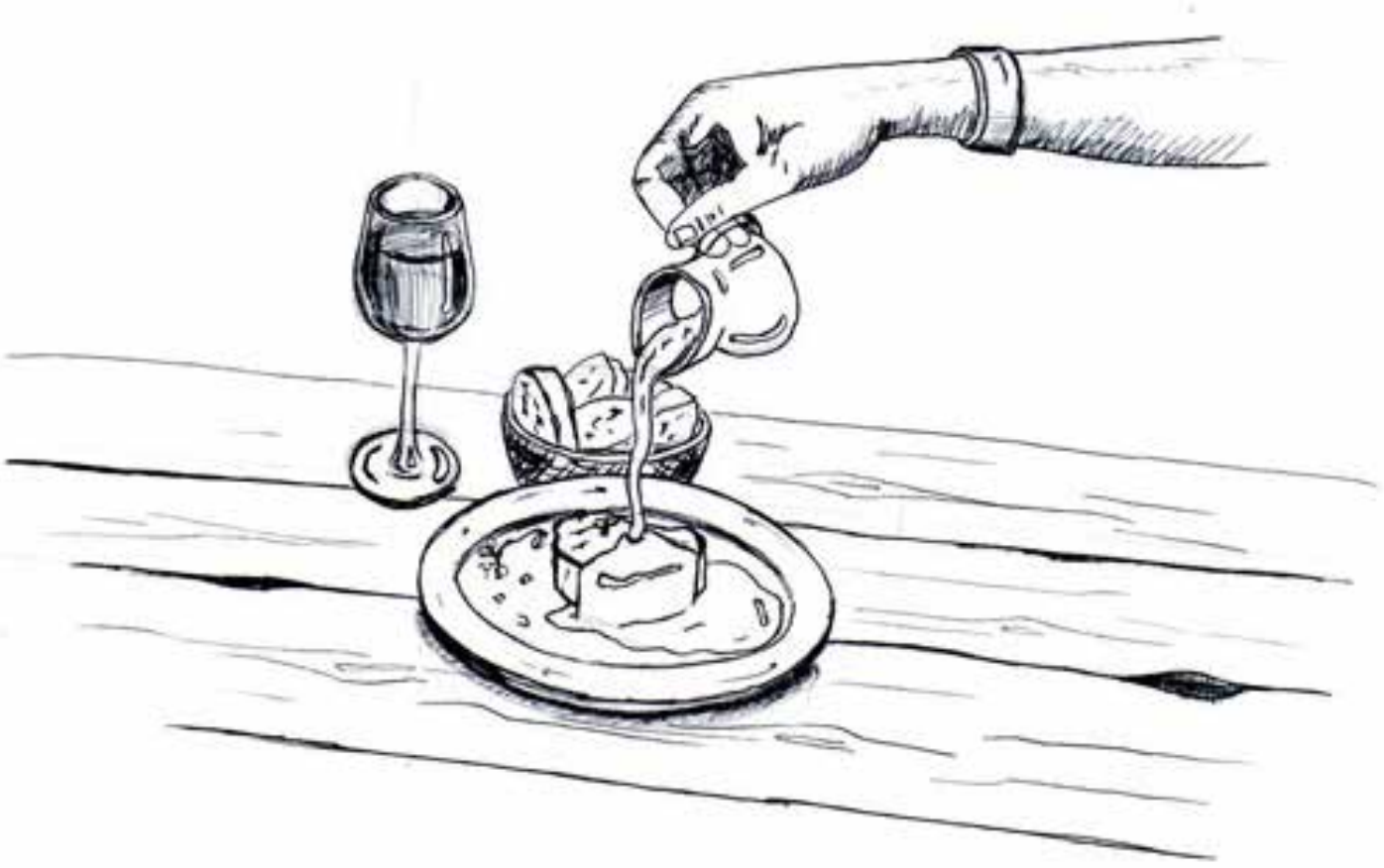
Meat tapas

Pork cheeks, Pedro Ximenez sauce, Km0 carrots in 3 textures in orange confit *12,45*

Beef tendreloin, hunter sauce, sautéed chard and km0 creamy celeriac *14,55*

Mexican style beef steak tartar, jalapeño emulsion, chipotle marinade, smoked paprika, toasted bread *9,95*

Roasted boneless chicken leg, dried grapes and cardamom sauce, broccoli purée km0, grilled leek *8,95*



Rice (tapas)

Seafood paella “caldoso style” *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