

Classic tapas

Palamós shrimp croquettes, red alioli
(2 unts) 5,75

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

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

Chorizos stew, toasted beer foam, crispy
bread, “piparras” 8,95

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

Sautéed lentils, curry sauce, kale, green apple “brunoise”, seasonal sprouts 7,95

Carrots in two textures, “achiote” vinaigrette, mediterranean spiced yogurt sauce, and cilantro sprouts 7,95
(*vegan sauce option available +0.25)

Burrata Stracciatella, Iberic ham shavings (with or without), pickled beetroot carpaccio, sweet vinaigrette, rocket, walnuts 10,95



Fish tapas

Sautéed rock mussels, smoked paprika sauce and fresh herbs 8,95

Octopus confit, shellfish bisque, duo of parsnip, pea shoots, three-herb oil 12,95

Grilled prawn, smoked citrus vinaigrette, leek vichyssoise, organic confit potatoes, seasonal sprouts 9,95

Bluefin red tuna tartare, kimchi, avocado cream, coriander, smoked rosemary, lime, and crunchy sesame 14,95



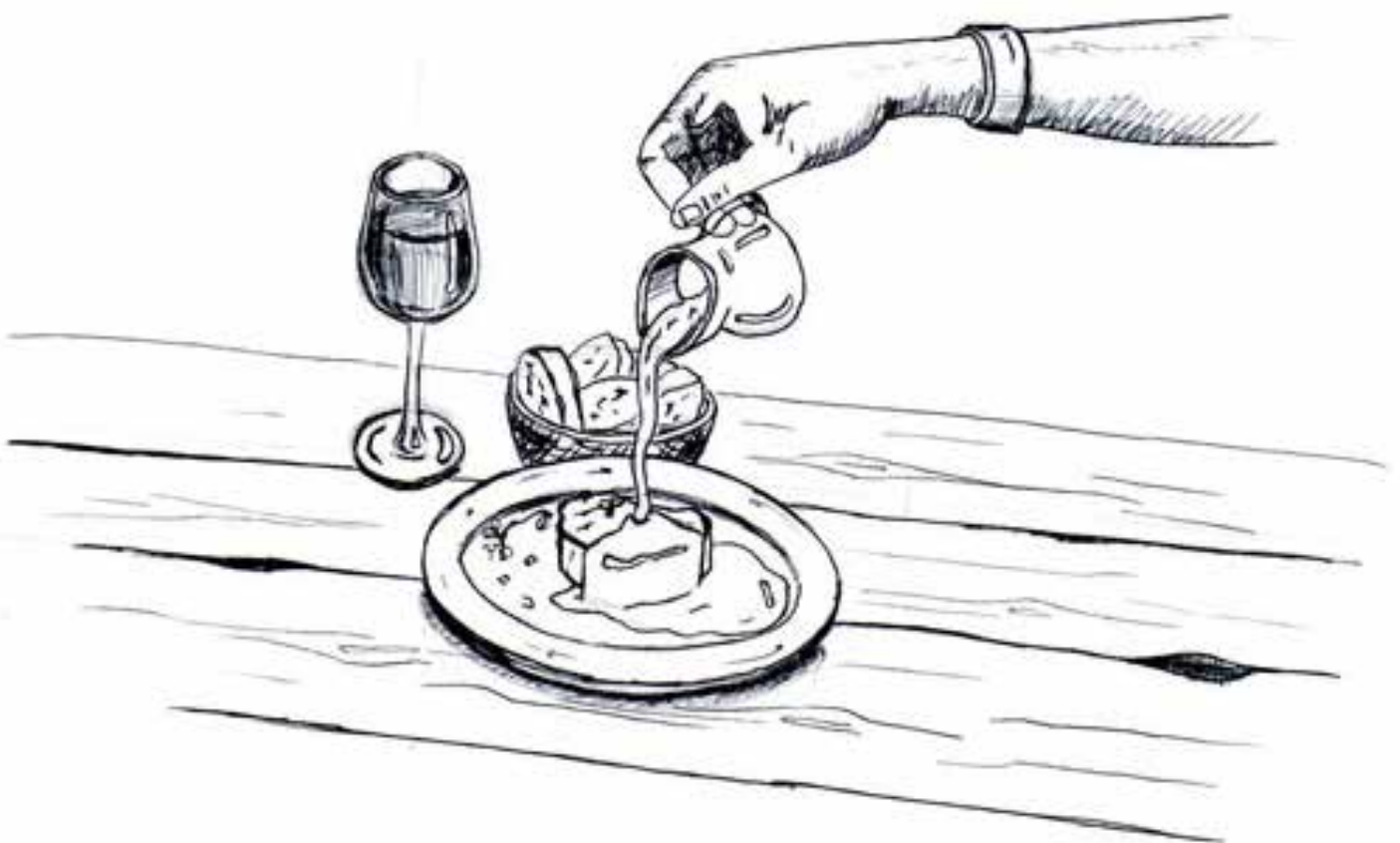
Meat tapas

Slow-cooked braised pork cheek, chef's sauce with hint of anise, stewed chickpeas, local green asparagus 12,95

Beef tenderloin, coffee sauce, sautéed carrots, confit fennel 14,95

“Butifarra” country-style sausage, creamy roasted red onion, grandmother-style white beans 8,95

Roasted boneless chicken leg, mild spicy Thai sauce, confit celeriac, basil emulsion 9,95



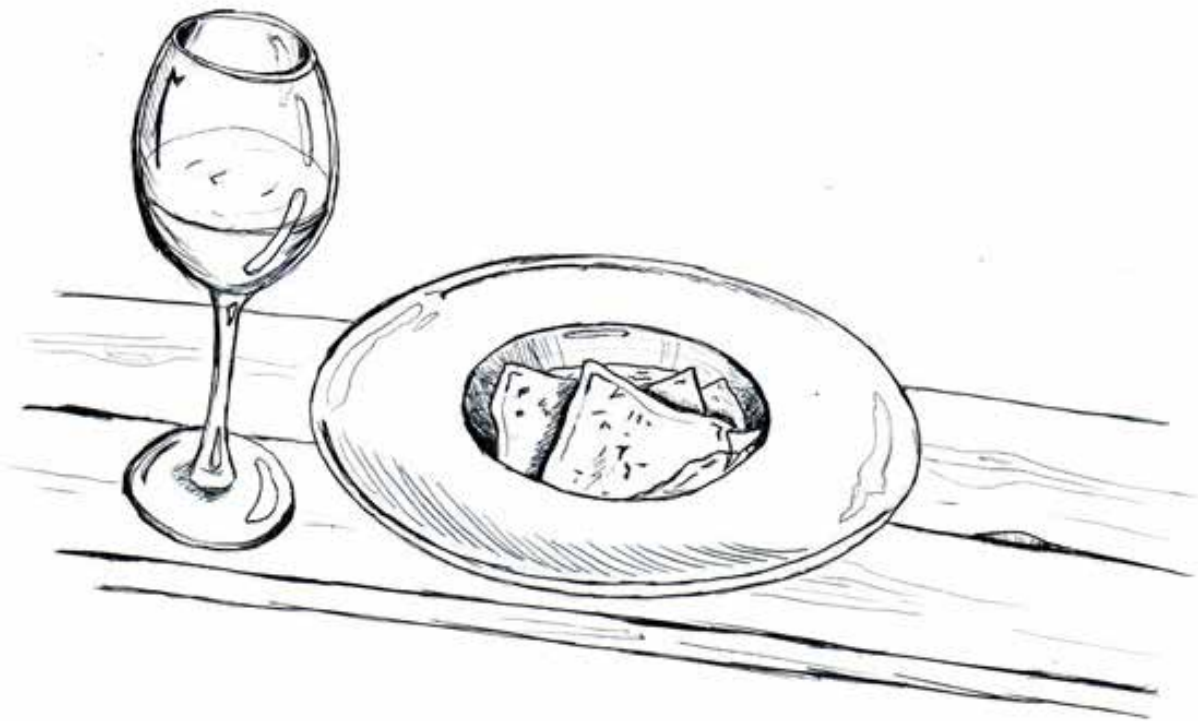
Rice (tapas)

Our version of squid ink paella, squid, 8,95
roasted garlic emulsion

Pasta (tapas)

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

Canelon (95 gr) of beef and foie with 7,50
truffled béchamel



Bread P/P: 1,20

all prices include VAT