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THE DISHES

 1 COCA BREAD WITH TOMATO toasted with km0 tomatoes and extra virgin olive oil.	3.50		25 FRESH MUSSELS IN MARINERA STYLE with homemade km0 tomato sauce.	10.50
 2 BLACK KALAMATA OLIVES "Fleshy" Original Denomination of Origin Greece.	3.75		26 VEAL CHEEK "Low temperature" with Oporto and shallot sauce.	18.50
 3 CANTABRIAN ANCHOVY FILLETS 0.0 4 units with extra virgin olive oil and toasted bread.	13.50			
  4 OUR BRAVAS POTATOES with aioli and km0 tomato sauce to the point of spiciness.	7.55		27 MOUNTAIN PIZZA WITH MUSHROOMS with Perol sausage, fresh tomato sauce and Figueras candied onion.	10,20
 5 THE PLATETS BOMB "a spicy touch" with roasted cheek, potato and our sauces.	10.50		28 MARINATED COAST SARDINE PIZZA with fresh tomato sauce and Figueras candied onion.	11,50
 6 CONFIDTED ARTICHOKE FLOWER Km0 with shavings of Iberian ham and blue cheese. (depending on the season)	11.80		29 PIZZA XL WITH IBERIC JAM with fresh tomato sauce, cherry tomatoes and brie cheese.	14.80
  7 EGGPLANT STICKS IN TEMPURA soft tempura of beer, honey and mustard seeds.	7.90		30 SQUID SANDWICH "different" in a bun and with squid ink mayonnaise.	9.90
 8 BAKED PROVOLONE WITH CHERRY TOMATOES with olive oil, walnuts, olive paste and oregano.	10.95		31 TRUFFLED MOLLETE SANDWICH with acorn-fed Iberian ham, soft cheese, butter and black truffle tartufata.	11.50
 9 BLACK SAUSAGE CROQUETTES FROM PEROL soft and crispy on the outside. (4 units)	9.20		32 ANGUS HAMBURGER "on brioche" with rocket, candied onion, cheddar and kinchi mayonnaise.	12.20
 10 CHICKEN A L'AST CROQUETTES soft and crispy on the outside. (4 units)	9.20			
 11 MALLORCAN EGGS with Iberian sobrasada, Mahón cheese and toasted bread.	9.80			
 12 BAKED IBERIAN BACON "tender and juicy" sliced with olive oil and black pepper.	10.50			
 13 BROKEN EGGS WITH IBERIAN HAM on a base of fried potatoes and Iberian acorn-fed ham.	12.70		33 RUSSIAN SALAD WITH TUNA BELLY with baked potato, roasted pepper, hard-boiled egg, olives, mayonnaise and piparra chilli.	9,50
 14 CHICKEN FINGERS "crispy" marinated and served with our kinchi mayonnaise.	9.70		34 FRESH AVOCADO AND BASIL TIMBALE with a base of km0 tomatoes, sprouts and sunflower seeds.	9.70
 15 GIRGOLAS IN TEMPURA WITH ROMESCO mushrooms in soft beer tempura.	7.75		35 TUNA BELLY SALAD "a classic" with Figueras onion, pink tomato from Barbastro, arbequina olives and a touch of piparra chilli.	12,20
 16 IBERIAN HAM AND SMOKED CHEESE BOARD Iberian acorn-fed ham and smoked sheep's cheese.	14.25		36 FRESH BURRATA WITH CHERRY TOMATOES km0 with rocket, basil oil and pine nuts.	14.50
 17 GRILLET SNAILS "A classic" with rosemary, black pepper, paprika and aioli.	12.50			
 18 ROASTED CHICKEN "our tastiest recipe" baked with its spices and potato wedges.	13.50		37 NOUGAT ICE CREAM WITH CREAM "sweet" whipped cream, caramel and peanuts with honey.	5,20
 19 STEAK TÀRTAR OF BEEF "180gr" with quail egg, capers, piparra chilli and toasted bread.	19.85		38 FRESH CHEESECAKE "creamy" with fresh cheese and red berry coulis.	6.90
 20 CARPACCIO OF OCTOPUS "very fresh" with olive oil, paprika and wasabi mayonnaise.	13.70		39 GREEK YOGURT WITH FOREST BERRIES with a base of blueberry jam and forest fruits.	4.95
 21 FRESH SQUID FROM THE COAST floured and with squid ink mayonnaise.	15.50		40 TIRAMISU "to lift your spirits" with mascarpone, biscuits, coffee and cocoa.	5,50
 22 MI-CUIT FOIE GRAS "caramelized" with fig jam and toast.	15.75		41 PINEAPPLE WITH CARAMELISED CATALAN CREAM pineapple cubes with caramelised Catalan cream.	5,50
 23 SALMON AND AVOCADO TARTAR "fresh" marinated with soy and mustard reduction.	16.25		42 CHOCOLATE CAKE "spectacular" with cocoa cream, nuts and vanilla ice cream.	6.10
 24 CAP I POTA "a classic" of beef and Iberian ham.	9.75		43 APPLE COMPOTE AND VANILLA ICE CREAM compote timbale with crumble base and scoop of ice cream.	4.90

* Allergies: If you suffer from any food intolerance or allergy, please inform the kitchen.

ENGLISH