

## TAPAS FROM THE BAR

<i>Handmade Cheeses Assortment</i> (V)	14€	<i>King Crab</i>	16€/100gr
<i>Payoyo Cheese from "Cádiz"</i> (V)	12€	<i>Anchovies from Cantabrian</i>	12€
<i>Iberian Ham acorn feed pork Juan Manuel</i>	28€	<i>Northern White Tuna with piquillo peppers</i>	11€
<i>Cured meat "Cecina" Premium</i>	12€	<i>Tuna Jerky from "Cádiz"</i>	7€
<i>Brittany big oyster</i>	4,50€/ud	<i>Preserves and salting assortment</i>	13€
		<i>(Salmon, Anchovies in vinegar, Anchovies, Sardine and Tuna jerky)</i>	

## FROM THE COLD ROOM

<i>Glass of "Gazpacho"</i> (V)	6€	<i>Sashimi flower</i>	25€
<i>Tomatoes salad</i> (V)	10€	<i>"Burrata" cheese with rocket and tomatoe</i> (V)	19€
<i>Green seasonal salad</i> (V)	13€	<i>"Ceviche" white fish</i>	18€
<i>Spanish pork Carpaccio with Idiazábal cheese</i>	18€	<i>Tuna tartar with avocado</i>	19€
<i>Beef steak tartar black truffle mayonnaise</i>	25€	<i>"Taco" with salmon tartar</i>	6€/ud
		<i>Home made micuit Foie</i>	17€

## FROM THE KITCHEN

<i>Octopus Pump</i>	3,50€/ud	<i>Fried eggs with french fries, truffle and pork belly</i>	15€
<i>Fried king prawns tails "al ajillo"</i>	15€	<i>"Bravas" potatoes</i> (V)	8€
<i>Cod croquettes</i>	14€	<i>Potatoes from "Olot"</i>	16€
<i>Fish&amp;Chips</i>	16€	<i>Fried "Padrón" peppers</i> (V)	11€
<i>Iberian ham/ Roasted meat croquette</i>	2,50€/ud	<i>Breaded little goatling ribs</i>	19€
<i>"Marinera" style mussels</i>	15€	<i>Octopus, pork chap and potato</i>	18€
<i>Belgian style mussels</i>	18€	<i>Pão de Queijo "Payoyo" (15 min)(Gluten free)</i> (V)	9€
<i>Fried anchovies</i>	11€	<i>Bone marrow beef "Rubia Gallega"</i>	19€
<i>Squids "a la Andaluza"</i>	18€		

## OUR RICES

<i>Big Prawn rice in broth</i>	28€	<i>Paella marinera</i>	27€
<i>Big Prawn with artichokes</i>	28€	<i>Black rice with Cuttlefish and Cockles</i>	26€
<i>Rice with mushrooms and black sausage</i>	25€	<i>Wild pigeon Risotto with Iazabal cheese</i>	28€
<i>"Fideua" of fish and seafood</i>		<i>Seasonal vegetable rice</i> (V)	23€
<i>with soft "allioli" saffron</i>	25€		

## OUR MAIN COURSES

<i>Fish Soup and seafood</i>	18€	<i>Scallops with iberian ham from "Guijuelo"</i>	22€
<i>Spaghetti with seafood</i>	23€	<i>Ox steak with foie and sauce Périgueux</i>	35€
<i>Cod "a la Llauna" style with beans Sta.Pau</i>	23€	<i>Beef Hamburger with foie or Cabrales Cheese</i>	23€
<i>Salmon teriyaki style (salmon from Norway)</i>	26€	<i>Wagyu beef entrecotte (cut loin)</i>	19€/100gr

*recommended for 2 people*



Bread Service 3,00€ · Tomato "catalán" bread 3,50€ CELIAC Bread 4,00€



Vegetarian



Vegan